



FRESH CRAB COCKTAIL
WITH LIME AND DILL DRESSING
(SERVES 1)

Recipe by **Kevin Thornton**

125g/4½oz fresh white crabmeat (flaked)
125ml/4fl oz Greek-style yoghurt
2 tsp soy sauce
½ lime, zest and juice
Small handful fresh dill, chopped
1 tbsp double cream
Freshly ground black pepper
Small handful fresh parsley leaves,
Lime wedge (for garnish)

1. Place the yoghurt, soy sauce, lime zest and juice, dill and cream into a bowl. Mix well and season, to taste, with freshly ground black pepper
2. Add half of the crabmeat into the yoghurt mixture and mix well
3. To serve, garnish a cocktail glass with parsley leaves. Spoon the yoghurt and crabmeat mixture over the top of the parsley leaves and top with the remaining crabmeat. Dip cocktail glass rim in egg white and chopped dill. Garnish with lime wedge on the side of glass.