



Recipe of the Month

Whitby Crab and Crayfish Cocktail with homemade organic coleslaw, avocado and Laceys cheese crisp

Ingredients

- 2 shells crab meat
- 100g cooked crayfish in brine
- 2 large carrots
- 1 onion
- ½ a small white cabbage
- 150g mayonnaise
- Salt and pepper
- 2 avocados
- 1 lemon
- 25ml olive oil

Method

- 1) Remove any bits of shell from the crab meat, mix together with the crayfish.
- 2) Peel the carrots and grate thinly, peel and slice the onion and thinly slice the cabbage.
- 3) Mix all of these together with the mayonnaise and season.
- 4) Chop the avocado into small pieces and mix with the olive oil and the juice of half a lemon.

Laceys Cheese Crisp

200g grated Laceys cheese

Sprinkle the Laceys cheese into 4 triangle shapes on a baking tray lined with greaseproof paper. Bake in the oven at 160° for 8 minutes until golden and crispy. Leave to cool.

Find a suitable glass or dish to serve in. A martini glass is ideal.

Place the coleslaw mix in the bottom of the glass with the crab and crayfish on top. Finish with a spoonful of avocado then garnish with the Laceys cheese crisp.



Recipe of the Month

Laceys Cheese Galette - Serves 4

Ingredients

- 4 discs puff pastry (10cm in diameter)
- 3 egg yolks
- 75g butter
- 4 plum tomatoes
- 350g rocket
- 20g Laceys traditional cheese
- 1kg red onion
- 1 soup spoon of redcurrant jelly
- 35ml red wine
- 100g caster sugar
- Balsamic syrup

Method

To make the red onion marmalade

Peel the onions, cut them in half and slice them. Melt the butter in a pan, add the onions and colour them slightly, then add the red wine, sugar and red currant jelly, cook on the stove at medium heat for 30-45min. The onions must look like a jam texture.

To cook the galettes

Preheat the oven to 190°C.

Place the puff pastry discs on a grease proof paper on a baking tray to avoid sticking. Prick the discs with a fork, place another paper over the top, place a second baking tray on top of the disc to stop them rising and place in the oven. Cook until golden brown (about 10 minutes).

Chef's little trick!! When cooked to the desired colour take out of the oven and brush over the top with the egg yolks while the galettes are still hot, this will cook the egg and create a protective coating on top of the pastry so a wet onion marmalade can be applied on the top without getting the pastry soggy Put the red onion marmalade on top of the cooked discs, slice the plum tomato long ways and position on the top of the onion, finish with a slice of traditional Laceys cheese and bake in the oven for 5 minutes. Place under the grill to colour the cheese slightly.

Place the dressed rocket in the middle of the plate and a few dots of balsamic syrup. Finish with the galette on the top.

Enjoy!

Simon Lacey