

Yabby Mousse

180g yabby meat chopped
1 small red pepper
½ cup sour cream
2 tabspn lemon juice
1 tabspn chives
2 tspn gelatine
1 tabspn hot water

Method:

Oil 2 moulds (¾ cup capacity)

Blend or process pepper, sour cream, juice & chives until smooth.

Sprinkle gelatine over water & dissolve. Cool. Fold yabby meat & gelatine into pepper mixture & pour into moulds, cover & refrigerate until set. Unmould for serving – serve with biscuits /vegetables as desired.

Yabby Avocado dip

1 large avocado
250 g light philadelphia cheese
150g yabby meat (15 yabbies)
¼ cup seafood cocktail sauce
juice of ½ lime

Method:

Blend all ingredients together . Pour into serving dish & chill. Serve with biscuits or vegetable sticks.

Yabby Fry-up

150g yabby meat (15 yabbies)
1 tabspn ginger
1 clove garlic
1 tabspn chopped coriander leaves
1 tabspn rosemary – finely chopped
pepper
1tabspn olive oil

Method:

Combine all ingredients & fry gently in olive oil.
Serve in bowl with tooth picks available.