



Scampi Coleslaw (Serves 46)

250g Scampi, shelled and deveined
25ml Oil
250g Cabbage, washed and finely shredded with MINCER
2 Bunches dill chopped or 7ml dried dill
75ml Bamix Mayonnaise
25ml Plain yogurt
12,5ml Fresh cream
12,5ml Lemon juice
Pinch of sugar
Salt and black pepper, freshly ground in GRINDER
Dash of tobasco sauce
200g Button mushrooms, wiped and thinly sliced

Method:

Fry scampi in hot oil, one or two minutes, remove and drain.
Leave to cool. Place cabbage in a salad bowl. Combine remaining ingredients, except mushrooms, and beat well.
Add mushrooms, toss gently. Pour mixture over cabbage, add scampi and toss gently. Serve at once.