



## **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.