

**555****Amanda Roe**  
since 1916**Ingredients • 10 persons**

1000 g crumpets  
 150 g salted butter  
 400 g brown shrimps  
 90 g roe  
 110 g salted butter  
 6 g lemon juice  
 350 g courgette

## Brown shrimps in roe butter

### How to prepare and cooking

**Preparation time:** 20 minutes • **Cook time:** 6 minutes

In a saucepan, melt the butter and then fry the crumpet on both sides until lightly coloured and crisp. In a food processor blend the roe, butter and lemon juice together to form a smooth butter mix. Now using a sheet of grease-proof, roll the butter into a sausage shape and tie the ends. Then chill for 15 minutes.

Using a mandolin slice the courgette length ways thinly, to give nice long strands. Then cut into thin strips

**Serving:** Place the buttered crumpet onto a plate. Melt the roe butter and fry the shrimps lightly, now add the courgette and cook slightly, squeeze in the lemon juice. Then spoon the shrimps over the crumpet. Twist the courgette into a nest and sit on the top of the crumpet or alternatively toasted bread.



Recipes by Steve Walpole



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