



Amanda Roe
since 1916



Ingredients • 10 persons

Fish pie mix:

300 g mixed raw fish
70 g sliced leek
20 g salted butter
20 g plain flour
100 g cream double
20 g whole grain mustard
50 g roe chopped 1 cm dice
150 g whole milk

Sweet potato topping:

800 g sweet potatoes whole
20 g salted butter
2 g ground white pepper
5 g salt

Herb roe crumb:

6 g parsley flat leaf
10 g parmesan grated
20 g roe dehydrated powder
75 g bread crumbs

Luxury fish pie with sweet potato topping and roe sauce

How to prepare and cooking

Preparation time: 60 minutes • **Cook time:** 25 minutes

Sweet potato topping: Place the sweet potatoes whole in their skins in the oven at 180°C and bake for 40 +/- mins until softened. Split the potatoes open and scrape out the cooked potato. Mash and blend to a puree with the butter and seasoning. Then place mix into a piping bag.

Fish pie mix: In a pan melt the butter then sauté the leeks, to a pale colour for 3-4 mins then add the mustard and the flour and cook until the flour has turned sandy colour. In a pan blend the milk cream and the roe to a smooth mix then slowly add the milk mix to the flour mix and stir continuously so no lumps are formed and bring to the boil and simmer. Simmer for 10 mins. Now add the fish and cod roe (extra can be added to suit) and allow to cook the fish 3/4rs cooked then remove and cool.

Herb roe crumb: In a food processor, blend the parsley with the roe and parmesan. Then mix in the breadcrumbs.

Serving: In an oven proof dish place the fish pie mix at the bottom, then pipe or spread the sweet potato mix over the top. Sprinkle a nice layer of the crumb mix, then place in the oven at 180°C until cooked through and a browning colour (to suit) is achieved on the top.



Recipes by Steve Walpole



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