



**Amanda Roe**  
since 1916



Ingredients • 10 persons

**Cod roe mousse:**

129 g roe  
60 g butter salted  
60 g crème fraiche  
10 g lemon

**Apple gel:**

95 g cloudy apple juice  
5 g agar agar  
5 g lemon juice

**Port reduction:**

200 g ruby port  
40 g agave syrup

**Apple and hazelnut salad:**

40 g toasted hazelnuts  
100 g gala or jazz apple  
40 g sliced spring onions  
20 g cold pressed rapeseed oil

10 slices of sourdough (400 g)

## Roe mousse on a crostini with apple gel, port reduction hazelnut and apple salad

### How to prepare and cooking

**Preparation time:** 60 minutes • **Cook time:** 5 minutes

**Roe mousse:** In a food processor blend the butter, roe and lemon together to form a smooth paste. Now fold through the creme fraiche and allow to cool down & set in the fridge.

**Appel gel:** Warm the apple juice and then dilute the agar powder in the lemon juice then whisk in and allow to thicken then remove from the heat and chill.

**Port reduction:** In a pan combine the port and agave syrup then bring to a simmer and reduce by 2/3rds, then remove and allow to chill and set slightly.

**Appel and hazelnut salad:** Cut the hazelnuts in half or large chunks, slice the apple into matchsticks, then combine all the ingredients together in a bowl.

**Serving:** Place a piece of toasted sourdough onto a plate. Pipe small amounts of the mousse in a pattern on the top of the bread. Now pipe alternate apple gel blobs between the mousse. Garnish with the apple, onion, and hazelnut salad. Drizzle over the port reduction.



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