



Amanda Roe
since 1916



Ingredients • 10 persons

Katsu taramasalata:

300 g sliken tofu
40 g katsu curry sauce
300 g roe
10 g lemon juice

Rice paper puffs:

60 g rice paper sheets
(summer roll)
500 g oil for frying

Dried cod roe and soy powder:

200 g cod roe
20 g light soy sauce

Katsu taramasalata with rice paper puffs and soy roe dust

How to prepare and cooking

Preparation time: 20 minutes for the main recipe (8 hours for the roe dust)

Katsu taramasalata: Blend the roe in a food processor with the lemon and katsu. Once smooth blend and whip the tofu into the mix to form a light and fluffy dip. Then chill and allow to set

Rice paper puffs: In a dry frying pan or fryer heat the oil to 180°C. Then carefully place a rice paper sheet in and wait till it puffs up and is lighter in colour. Remove and drain the dust with cod roe powder.

Dried roe and soy powder: Slice the roe into 1 cm thick slices and then lay on trays that fit into a dehydrator machine. Brush the roe slices with soy on both sides.

Set the machine to 50°C and then leave to dry out for 8 hours or until crisp. Once crisp and cooled, place into a grinder or blender and blitz to a fine powder.

Serving: Place the dip into a nice bowl and then break the rice puffs into shards and sprinkle with the dust.



Recipes by Steve Walpole



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