

555**Amanda Roe**

since 1916

**Ingredients • 10 persons****Tomato relish:**

700 g coarse tomato passata
or chopped tomatoes
200 g diced red onion
100 g white wine vinegar
100 g sugar caster
10 g red chili chopped
20 g chopped garlic
10 g chopped ginger
5 g smoked paprika

Fish mix:

600 g white fish
600 g roe
120 g smoked salmon
30 g dehydrated roe

Scotch eggs:

10 soft boiled hens eggs
1200 g fish mix
200 g flour
200 g milk
200 g panko bread crumb

Fisherman's scotch egg tomato relish**How to prepare and cooking**

Preparation time: 40 minutes • **Cook time:** 6 minutes

Fish mix: In a food processor blend the fish till a coarse mix. Now add the remaining ingredients and blitz to a semi smooth paste. Reserve and chill till needed.

Scotch eggs: Take 120 g of the fish mix and wrap around the soft-boiled egg so it is completely covered. Whisk the flour and milk to form a batter in a bowl. Now dip the wrapped egg in the bater mix then the bread-crumbs. Once coated leave to set slightly then deep fry at 160°C for 4-5 mins until completely cooked and golden brown. Remove and drain.

Tomato relish: In a pan add the garlic, ginger, onion and chili with the vinegar and sugar and bring to a simmer and the sugar has dissolved. Now add the chopped tomatoes, smoked paprika and bring back to a simmer, simmer for 20-30 mins until reduced by 1/3 rd. and thickened lightly then remove from the heat and allow to cool.

Serving: Cut scotch egg open lengthways and sprinkle with salt. Place onto a plate with a nice spoonful of the relish.

**STEVE WALPOLE**

CULINARY SERVICES

Recipes by Steve Walpole

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