

**555****Amanda Roe**  
since 1916**Ingredients • 10 persons****Crispy potato and roe terrine:**

600 g maris piper potatoes  
300 g roe  
125 g salted butter  
4 g ground white pepper

**Pickled quails egg halves:**

200 g quails eggs  
50 g malt vinegar  
30 g water  
10 g caster sugar

**Garden pea puree:**

200 g garden peas  
50 g crème fraîche  
3 g salt

**Celeriac remoulade:**

200 g celeriac  
40 g mayonnaise  
10 g capers  
10 g gherkins  
2 g chopped parsley  
3 g lemon juice  
25 g crème fraîche  
10 g dijon mustard

## Crispy roe, potato terrine with pea puree pickled egg and celeriac remoulade

**How to prepare and cooking**

**Preparation time:** 50 minutes • **Cook time:** 6 minutes

*The terrine will take 2-4 hours as its baked like a dauphinoise so needs to be cooked through. Depending on size and shape to cook all the layers of potato.*

**Crispy potato and roe terrine:** Peel and thinly slice the potatoes. Slice the roe into 1cm thick slices lengthways so you get longer strips. Melt the butter and then line a terrine mould with greaseproof or foil. Now build 2 layers of sliced potato brushed with the butter then a layer of roe. Then repeat until full. Cover with greaseproof and weigh down to press the terrine.

Place in the oven and bake at 160°C for 2-4 hours, until completely cooked through. Remove, chill and continue to press. Once cold and pressed. Remove from the mould and slice into nice even pieces. To finish deep fry at 170°C until crisp and lightly coloured.

**Celeriac remoulade:** Peel and cut the celeriac into julienne. Combine the mayo and crème fraîche with lemon and chopped parsley. Now chop the capers and gherkins and mix all the ingredients together.

**Pickled quails egg halves:** In a pan boil the quails eggs for 3 mins then remove and plunge into ice cold water. Warm the water, vinegar and sugar until the sugar has dissolved, then cool. Peel the eggs and place them in the pickling liquid for 30-40 mins.

**Garden pea puree:** Blanch peas in boiling salted water for a few mins. then remove drain and cool. Now place them into a food processor and blend to a smooth puree. Remove and pass through a sieve. Now take the sieved pea mix and fold through the seasoning and creme fraiche. Place into a piping bag.

**Serving:** Place the terrine into the centre of a plate, then pipe small rounds of pea puree at alternate place along the terrine Add a spoonful of the remoulade and garnish with the pickled egg halves.



Recipes by Steve Walpole