

555**Amanda Roe**
since 1916**Ingredients • 10 persons****Ravioli filling:**

220 g roe
 210 g mixed whites and dark crab meat
 30 g parmesan grated
 15 g chives chopped
 10 g lemon juice
 35 g bread crumbs
 80 g crème fraiche

Crab and cod roe ravioli:

650 g flour
 200 g eggs
 50 g water
 600 g crab and roe filling

Fish cream sauce:

500 g fish stock (cube and water)
 100 g white wine
 150 g double cream
 50 g roe
 10 g corn flour

300 g blanched samphire

Dehydrated cod roe powder:

200 g cod roe

Crab and roe ravioli with fish cream sauce, samphire and roe dust

How to prepare and cooking**Preparation time:** 60 minutes • **Cook time:** 5 minutes

Ravioli filling: In a food processor combine the roe with the crème fraiche, chives, lemon and blend to a smooth paste. Now fold in the crabmeat, parmesan and the breadcrumbs and place in a bowl, cover and leave to firm up for an hour in the fridge.

Dehydrated roe powder: Slice the roe into 1cm thick slices and then lay on trays that fit into a dehydrator machine. 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.

Fish cream sauce: In a saucepan add the fish stock, white wine and the chopped roe and bring to a simmer. Allow to simmer and reduce 2/3rds. Now add the cream and bring back to a simmer again reduce by about a 3rd then dilute the corn flour in water and then thicken the sauce. Season and keep warm or remove from the heat and chill.

Crab and cod roe ravioli: Combine the flour, egg and water together to form a dough. Leave to rest for 1 hour then roll out into two long sheets. Place the mixture (20 g) onto a sheet with a gap in between then brush with egg wash around each puck of filling. Lay the second sheet over the top and then press down to ensure each puck is sealed and covered.

Now using a cutter and a fork cut three rounds per portion and then press the edges with your fingers and a fork to ensure they are sealed. Blanch the raviolis for 3-4 mins in boiling salted water, remove and drain.

Serving: Drizzle some sauce onto a plate. Place the cooked raviolis on top and then drizzle over the remaining sauce. Decorate with the samphire and sprinkle over the roe powder.



Recipes by Steve Walpole