

**555****Amanda Roe**  
since 1916**Ingredients • 10 persons****Roe and potato hash brown:**

1200 g peeled grater potato  
200 g roe (1 cm diced)  
100 g sliced white onion  
40 g salted butter  
5 g salt  
3 g ground black pepper  
100 g rape seed oil for frying

**Maple cod roe bacon slices:**

200 g roe  
2 g liquid smoke  
40 g maple syrup

**Poached hens' egg:**

10 hens eggs  
1000 g water  
25 g vinegar

**chive and lemon hollandaise:**

30 g lemon juice  
120 g egg yolks  
500 g salted butter  
20 g chopped chives

**Wilted baby spinach:**

1000 g baby spinach washed  
and picked  
20 g salted butter

## Roe hash with maple roe bacon, poached egg lemon and chive hollandaise

**How to prepare and cooking**

**Preparation time:** 60 minutes • **Cook time:** 10 minutes

**Roe and potato hash brown:** In a colander salt the potato and mix well. Allow to sit for 2-3 mins then squeeze off excess water. Now mix the potato with the sliced onion, roe, butter and pepper. In oven able moulds pour a small amount of oil and then pack in the potato mix.

Bake at 180°C for 15 mins then remove flip the potato mixes over and bake for a further 25 / 20 mins until golden brown and cooked through. Remove from the mould and if needed to be crispier then they can be deep fried at 170°C for 2-3 mins.

**Maple roe bacon slices:** Slice the roe into thin slices and then lay on an oven tray lined with greaseproof. Mix the maple and liquid smoke then brush over the slices.

**Wilted baby spinach:** Heat a large pan and melt the butter. Add the spinach and move lightly in the butter and pan until the leaves have softened but not over cooked. Remove and drain any excess water or oil and serve. Bake at 180°C for 8- 10 mins then remove from the oven turn brush again and return for a further 8-10 mins. Remove and keep warm.

**Hollandaise:** Melt the butter in a pan and allow to separate. Then pour off the oil and leave the whey. Over a Bain Marie whisk the egg yolks until light and fluffy and doubled in volume. Add a tsp. of hot water to help loosen the egg mix. Slow add the butter fat and whisk until a mayonnaise type sauce has been achieved. Loosen again with a little hot water to help keep fluid. Now whisk in the lemon juice and fold in the chopped chives. Keep warm and serve.



Recipes by Steve Walpole





**Poached hens' egg:** In a small pan bring the water to the boil with the vinegar. Crack an egg into a small cup to ensure not broken and no shell. Then whisk the water so that a whirlpool is formed in the centre, not too fast. Now drop the egg into the centre of the whirlpool and it should spin the yolk and encase it in the white forming a round shape.

Cook for 3-4 mins until the white has firmed but the yolk will still be runny. Either serve immediately or plunge into cold water for use later.

**Serving:** Place the hash brown in the centre of a plate. Lay three slices of the maple roe bacon on top. Spoon a nice amount of spinach on top. Place on the poached egg. Spoon over a generous amount of the hollandaise sauce.



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