



Amanda Roe
— since 1916 —



Introducing the **555 CLASSIC MENU**

So tasty and so simple to make and serve.

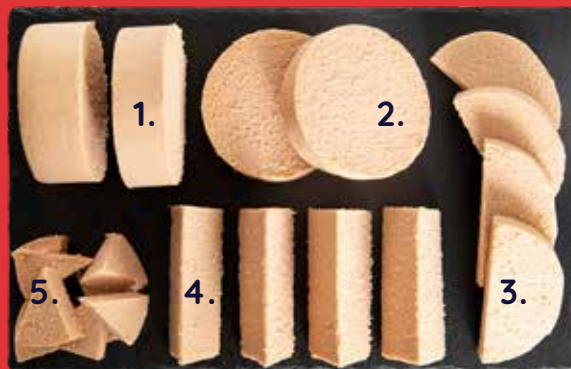
- ▶ Cut the roe into 6-7 slices
- ▶ Dip the slices in flour and batter
- ▶ Fry it until golden and crisp
- ▶ Place the hot roe slice on grease paper

Serve the 555 Classic roe with chips and mushy peas.



Rethink 555 on the Menu

Multiple ways
of cutting
and serving



Easy Steps to Prepare

Open, cut it,
batter or bake it,
and serve it

1. CLASSIC

2. BURGER

3. NUGGETS

4. FINGERS

5. BITES



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Introducing the **555 BURGER MENU**

So tasty and so simple to make and serve.

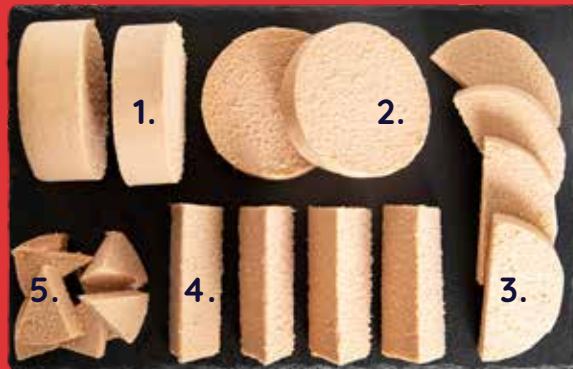
- ▶ Cut the roe into 10 slices
- ▶ Dip in flour, egg, and panko breadcrumbs
- ▶ Fry it until golden and crisp
- ▶ Place the hot burger on grease paper

Serve the roe burger in a warm bun with lettuce, cucumber, tomato chutney and mayonnaise.



Rethink 555 on the Menu

Multiple ways
of cutting
and serving



Easy steps to prepare

Open, cut it,
batter or bake it
and serve it

1. CLASSIC

2. BURGER

3. NUGGETS

4. FINGERS

5. BITES



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Introducing the **555 NUGGETS MENU**

So tasty and so simple to make and serve.

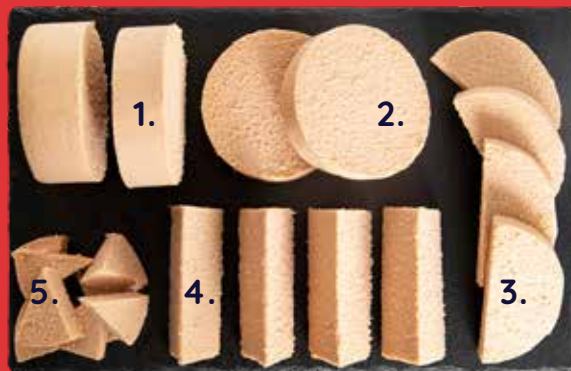
- ▶ Cut the roe into 10 slices and cut each slice in half
- ▶ Dip the slices in flour and batter
- ▶ Fry it until golden and crisp
- ▶ Place the hot nuggets on grease paper

Serve the roe nuggets with chips and ketchup or some spicy dip.



Rethink 555 on the Menu

Multiple ways
of cutting
and serving



Easy Steps to Prepare

Open, cut it,
batter or bake it,
and serve it

1. CLASSIC

2. BURGER

3. NUGGETS

4. FINGERS

5. BITES



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Introducing the **555 FINGERS MENU**

So tasty and so simple to make and serve.

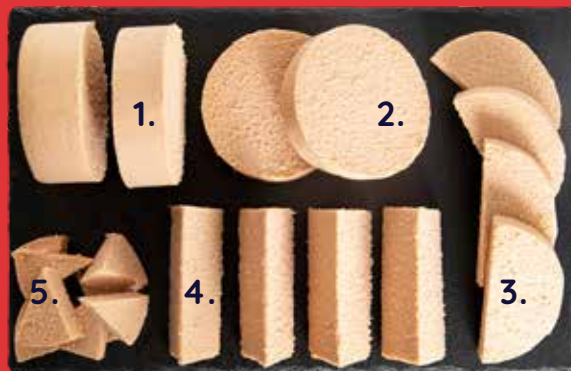
- ▶ Cut the roe in half and cut the 2 halves into 10 sticks/fingers by splitting them lengthwise
- ▶ Dip the slices in flour and batter
- ▶ Fry it until golden and crisp
- ▶ Place the hot fingers on grease paper

Serve the roe fingers with chips and mushy peas.



Rethink 555 on the Menu

Multiple ways
of cutting
and serving



Easy Steps to Prepare

Open, cut it,
batter or bake it
and serve it

1. CLASSIC

2. BURGER

3. NUGGETS

4. FINGERS

5. BITES



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Introducing the **555 BITES MENU**

So tasty and so simple to make and serve.

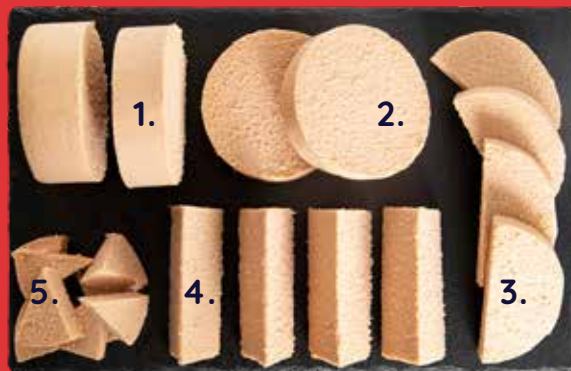
- ▶ Cut the roe in half and cut the 2 halves into 10 sticks by splitting them lengthwise and then cut them to bites
- ▶ Dip the slices in flour and batter
- ▶ Fry it until golden and crisp
- ▶ Place the hot bites on grease paper

Serve the roe bites with chips and ketchup or some spicy dip.



Rethink 555 on the Menu

Multiple ways
of cutting
and serving



Easy Steps to Prepare

Open, cut it,
batter or bake it
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1. CLASSIC

2. BURGER

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4. FINGERS

5. BITES



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Salad with roe cubes

So tasty and so simple to make and serve.

Ingredients:

600 g Amanda Roe

Dip: flour, egg, and panko breadcrumbs.

Salad: Mix lettuce, small tomatoes, green beans
Vinaigrette dressing.

- ▶ Cut the roe in half and cut the 2 halves into 8 sticks by splitting them lengthwise and then cut them to cubes
- ▶ Dip in flour, egg, and panko breadcrumbs
- ▶ Fry it until golden and crisp
- ▶ Place the hot cubes on grease paper

Serve the roe cubes with mix lettuce, small tomatoes and green beans in a bowl. Mix all ingredients with a vinaigrette dressing. Serve in a bowl with bread.

**THE IDEAL
SEAFOOD MEAL**





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Pie with roe Florentine

So tasty and so simple to make and serve.

Ingredients:

600 g Amanda Roe
Puff pastry
Spinach
Sauce Hollandaise
Egg for brush

- ▶ Cut the roe into 8 slices
- ▶ Place roe slice on a piece of puff pastry
- ▶ Top with spinach and sauce hollandaise
- ▶ Cover with puff pastry, seal the gathering with a fork
- ▶ Brush with eggs and bake until golden and crisp

Serve the pie with, for example, mayonnaise.

**THE IDEAL
SEAFOOD MEAL**





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Roe spread in sandwich

So tasty and so simple to make and serve.

Ingredients:

Spread: 600 g roe, 200 g mayonnaise, 4 tbsp lemonjuice, 30 g finely chopped chives, 1 tsp ground pepper, 2 tsp salt. Mix all the ingredients well in a bowl, adjust the taste with lemonjuice, salt and pepper.

Salad: Mix lettuce, small tomatoes and cucumber.

Sandwich slices.

- ▶ Spread the roemix on bread
- ▶ Garnish with lettuce, tomatoes and cucumber
- ▶ Cut the sandwich into halves and serve

**THE IDEAL
SEAFOOD MEAL**





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PeaNuggets with mushy peas

So tasty and so simple to make and serve.

Ingredients:

600 g Amanda Roe
Mushy peas

Dip: flour, egg, and panko breadcrumbs.

- ▶ Cut the roe into 8 slices and cut each slice in half
- ▶ Place mushy peas on the top
- ▶ Dip in flour, egg and breadcrumb, making sure it is fully covered in breadcrumb
- ▶ Fry it until golden and crisp

Serve with fries and dip.

**THE IDEAL
SEAFOOD MEAL**

