



**Amanda Roe**  
— since 1916 —



## 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**

