

**555****Amanda Roe**  
since 1916**Ingredients • 10 persons**

1000 g crumpets  
 150 g salted butter  
 400 g brown shrimps  
 90 g roe  
 110 g salted butter  
 6 g lemon juice  
 350 g courgette

## Brown shrimps in roe butter

### How to prepare and cooking

**Preparation time:** 20 minutes • **Cook time:** 6 minutes

In a saucepan, melt the butter and then fry the crumpet on both sides until lightly coloured and crisp. In a food processor blend the roe, butter and lemon juice together to form a smooth butter mix. Now using a sheet of grease-proof, roll the butter into a sausage shape and tie the ends. Then chill for 15 minutes.

Using a mandolin slice the courgette length ways thinly, to give nice long strands. Then cut into thin strips

**Serving:** Place the buttered crumpet onto a plate. Melt the roe butter and fry the shrimps lightly, now add the courgette and cook slightly, squeeze in the lemon juice. Then spoon the shrimps over the crumpet. Twist the courgette into a nest and sit on the top of the crumpet or alternatively toasted bread.



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**Ingredients • 10 persons**

**Fish pie mix:**

300 g mixed raw fish  
70 g sliced leek  
20 g salted butter  
20 g plain flour  
100 g cream double  
20 g whole grain mustard  
50 g roe chopped 1 cm dice  
150 g whole milk

**Sweet potato topping:**

800 g sweet potatoes whole  
20 g salted butter  
2 g ground white pepper  
5 g salt

**Herb roe crumb:**

6 g parsley flat leaf  
10 g parmesan grated  
20 g roe dehydrated powder  
75 g bread crumbs

## Luxury fish pie with sweet potato topping and roe sauce

### How to prepare and cooking

**Preparation time:** 60 minutes • **Cook time:** 25 minutes

**Sweet potato topping:** Place the sweet potatoes whole in their skins in the oven at 180°C and bake for 40 +/- mins until softened. Split the potatoes open and scrape out the cooked potato. Mash and blend to a puree with the butter and seasoning. Then place mix into a piping bag.

**Fish pie mix:** In a pan melt the butter then sauté the leeks, to a pale colour for 3-4 mins then add the mustard and the flour and cook until the flour has turned sandy colour. In a pan blend the milk cream and the roe to a smooth mix then slowly add the milk mix to the flour mix and stir continuously so no lumps are formed and bring to the boil and simmer. Simmer for 10 mins. Now add the fish and cod roe (extra can be added to suit) and allow to cook the fish 3/4rs cooked then remove and cool.

**Herb roe crumb:** In a food processor, blend the parsley with the roe and parmesan. Then mix in the breadcrumbs.

**Serving:** In an oven proof dish place the fish pie mix at the bottom, then pipe or spread the sweet potato mix over the top. Sprinkle a nice layer of the crumb mix, then place in the oven at 180°C until cooked through and a browning colour (to suit) is achieved on the top.



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**Cod roe mousse:**

129 g roe  
60 g butter salted  
60 g crème fraiche  
10 g lemon

**Apple gel:**

95 g cloudy apple juice  
5 g agar agar  
5 g lemon juice

**Port reduction:**

200 g ruby port  
40 g agave syrup

**Apple and hazelnut salad:**

40 g toasted hazelnuts  
100 g gala or jazz apple  
40 g sliced spring onions  
20 g cold pressed rapeseed oil

10 slices of sourdough (400 g)

## Roe mousse on a crostini with apple gel, port reduction hazelnut and apple salad

### How to prepare and cooking

**Preparation time:** 60 minutes • **Cook time:** 5 minutes

**Roe mousse:** In a food processor blend the butter, roe and lemon together to form a smooth paste. Now fold through the creme fraiche and allow to cool down & set in the fridge.

**Appel gel:** Warm the apple juice and then dilute the agar powder in the lemon juice then whisk in and allow to thicken then remove from the heat and chill.

**Port reduction:** In a pan combine the port and agave syrup then bring to a simmer and reduce by 2/3rds, then remove and allow to chill and set slightly.

**Appel and hazelnut salad:** Cut the hazelnuts in half or large chunks, slice the apple into matchsticks, then combine all the ingredients together in a bowl.

**Serving:** Place a piece of toasted sourdough onto a plate. Pipe small amounts of the mousse in a pattern on the top of the bread. Now pipe alternate apple gel blobs between the mousse. Garnish with the apple, onion, and hazelnut salad. Drizzle over the port reduction.



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**Sushi rice:**

250 g sushi rice  
750 g water  
100 g mirin  
80 g rice wine vinegar

**Miso roe mix:**

300 g roe diced 1 cm  
60 g maple syrup  
15 g soy sauce  
60 g red miso paste  
150 g plain flour or cornstarch

**Miso onigiri rice balls:**

500 g sushi rice  
100 g edamame beans  
20 g sliced spring onions  
300 g miso cod roe mix  
100 g flour  
100 g water  
100 g panko crumb  
20 g miso paste

**Wasabi mayo:**

10 g wasabi paste.  
200 g japanese mayo  
10 g yuzu juice

## Miso roe onigiri rice balls with wasabi mayo

### How to prepare and cooking

Preparation time: 40 minutes • Cook time: 5 minutes

**Sushi rice:** Wash the rice under running cold water then place into a rice steamer with the water and cook until softened. Remove the rice and then fold through the mirin and rice wine vinegar and allow to cool.

**Miso roe mix:** In a pan place the miso, syrup and the soy and whisk together to form a sauce. Now simmer and reduce till sticky. Meanwhile coat the roe in the flour and then remove excess flour. Now deep fry the roe in a pan or fryer until coloured and crisp. Remove and drain and allow to cool slightly, then coat again in flour and fry again till crisp. Now bind in the sauce and allow to marinate for 20 mins.

**Wasabi mayo:** Combine to form a sauce.

**Miso onigiri rice balls:** In a bowl mix the rice with the miso paste, spring onions and the edamame but gently to not break up the rice. Now mix the miso roe mix into the rice and form balls. Whisk the flour with the water and for a batter then dip the balls in the batter then the panko and leave to set slightly. Fry the balls at 160°C for 3-4 mins until golden and cooked.

**Serving:** Serve the onigiri balls with the wasabi mayo.



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Ingredients • 10 persons

**Katsu taramasalata:**

300 g sliken tofu  
40 g katsu curry sauce  
300 g roe  
10 g lemon juice

**Rice paper puffs:**

60 g rice paper sheets  
(summer roll)  
500 g oil for frying

**Dried cod roe and soy powder:**

200 g cod roe  
20 g light soy sauce

## Katsu taramasalata with rice paper puffs and soy roe dust

### How to prepare and cooking

**Preparation time:** 20 minutes for the main recipe (8 hours for the roe dust)

**Katsu taramasalata:** Blend the roe in a food processor with the lemon and katsu. Once smooth blend and whip the tofu into the mix to form a light and fluffy dip. Then chill and allow to set

**Rice paper puffs:** In a dry frying pan or fryer heat the oil to 180°C. Then carefully place a rice paper sheet in and wait till it puffs up and is lighter in colour. Remove and drain the dust with cod roe powder.

**Dried roe and soy powder:** Slice the roe into 1 cm thick slices and then lay on trays that fit into a dehydrator machine. Brush the roe slices with soy on both sides.

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.

**Serving:** Place the dip into a nice bowl and then break the rice puffs into shards and sprinkle with the dust.



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**Ingredients • 10 persons****Tomato relish:**

700 g coarse tomato passata  
or chopped tomatoes  
200 g diced red onion  
100 g white wine vinegar  
100 g sugar caster  
10 g red chili chopped  
20 g chopped garlic  
10 g chopped ginger  
5 g smoked paprika

**Fish mix:**

600 g white fish  
600 g roe  
120 g smoked salmon  
30 g dehydrated roe

**Scotch eggs:**

10 soft boiled hens eggs  
1200 g fish mix  
200 g flour  
200 g milk  
200 g panko bread crumb

## Fisherman's scotch egg tomato relish

**How to prepare and cooking****Preparation time:** 40 minutes • **Cook time:** 6 minutes

**Fish mix:** In a food processor blend the fish till a coarse mix. Now add the remaining ingredients and blitz to a semi smooth paste. Reserve and chill till needed.

**Scotch eggs:** Take 120 g of the fish mix and wrap around the soft-boiled egg so it is completely covered. Whisk the flour and milk to form a batter in a bowl. Now dip the wrapped egg in the bater mix then the bread-crumbs. Once coated leave to set slightly then deep fry at 160°C for 4-5 mins until completely cooked and golden brown. Remove and drain.

**Tomato relish:** In a pan add the garlic, ginger, onion and chili with the vinegar and sugar and bring to a simmer and the sugar has dissolved. Now add the chopped tomatoes, smoked paprika and bring back to a simmer, simmer for 20-30 mins until reduced by 1/3 rd. and thickened lightly then remove from the heat and allow to cool.

**Serving:** Cut scotch egg open lengthways and sprinkle with salt. Place onto a plate with a nice spoonful of the relish.

**STEVE WALPOLE**

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Ingredients • 10 persons

**Parmesan cream sauce:**

20 g butter salted  
20 g plain flour  
300 g whole milk  
200 g double cream  
100 g parmesan grated  
400 g wilted spinach

**Fish cake mix:**

500 g mashed potato  
80 g sauteed leek  
100 g poached white fish  
100 g smoked salmon trimmings  
100 g blended roe

**Fish cake crumb:**

24 g parsley flat leaf  
40 g parmesan grated  
20 g roe powder  
300 g breadcrumbs

**Fish cake:**

1200 g fish cake mix  
400 g fish cake crumb  
100 g flour  
100 g water

## Fish cakes with parmesan cheese fondue

### How to prepare and cooking

**Preparation time:** 80 minutes • **Cook time:** 6 minutes

**Parmesan cream sauce:** In a pan melt the butter then stir in the flour to make a roux. Slowly add the milk to the roux and stir continuously to avoid lumps. Now add the cream and cheese and bring to a simmer. Allow to cook out for a few mins then remove and serve.

**Fish cake mix:** In food processor or a bowl blend or mix the potato with the roe. Now in a bowl fold in the leeks, poached fish and smoked salmon ensuring not to break up the fish too much. It should form a dough like mix. If mix is a bit wet, then dust with flour.

**Fish cake:** In a bowl whisk the flour and water together to form a batter. Mould the fish cake mixes into 60 g pucks then dip into the batter mix and then drain and place into the crumb mix. Reshape and then fry at 180°C until golden brown and cooked through.

**Fish cake crumb:** In a food processor, blend the parsley with the roe and parmesan. Then mix in the breadcrumbs.

**Serving:** Place some wilted spinach onto the plate and stack two cakes on top then pour over some of the sauce



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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.



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**555****Amanda Roe**  
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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.



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Ingredients • 10 persons

#### **Hirata buns:**

250 g strong flour  
14 g yeast dried  
2 g baking powder  
2 g bicarbonate of soda  
5 g caster sugar  
2 g salt  
20 g milk whole  
120 g water

#### **Korean BBQ roe mix:**

800 g roe cut into batons  
100 g soy sauce korean  
8 g chili flakes  
100 g brown sugar  
80 g rice wine vinegar  
20 g garlic chopped  
20 g ginger chopped  
100 g apple juice  
100 g plain flour or cornstarch

#### **Kimchi slaw:**

40 g kimchi drained  
100 g red cabbage  
100 g carrot  
40 g spring onion  
120 g Japanese mayo  
40 g spinach

## **Korean BBQ roe in hirata buns with kimchi slaw**

### **How to prepare and cooking**

**Preparation time:** 50 minutes • **Cook time:** 10 minutes

**Hirata buns:** In a bowl combine the milk, water and yeast. This needs to be blood temperature 38°C. Combine the dry ingredients together then add the wet to the dry and knead until a dough is formed. Place in a bowl and then cover leave to prove for 1 hour. Now mould into 30 g size pieces and then roll into an oval flat shape then brush oil on one half and fold. Allow to proof for 40 mins. Steam the buns for 8-10 mins until doubled in size and cooked through.

**Korean BBQ roe mix:** Place all the ingredients except the roe into a pan and bring to a simmer. Reduce until the sauce is thickened and syrup like. Coat the roe in the flour then remove excess and then fry the roe until golden brown and crisp in a fryer at 180°C. Then remove drain and cool then coat in flour again. Fry a second time till crisp. Now coat the roe in the sauce before serving.

**Kimchi slaw:** In a food processor blend the kimchi and Japanese mayo to form a smooth spicy mayo. Shred the vegetables into thin strips then bind in the mayo and allow to marinade for 20 mins.

**Serving:** To serve you will need to have the buns steamed and then warm the roe mix place the roe mix into the open bun, sprinkle over some spring onions and place into a serving steamer basket, serve the slaw separately. Then to eat place some slaw onto of a bun.



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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.



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**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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