



**Amanda**  
— since 1916 —



Ingredients • 10 persons

#### Herby Flaked Salmon

1 kg salmon roulade  
4 g tarragon  
4 g parsley  
4 g basil  
15 g lemon juice  
2 g lemon zest  
20 g rapeseed oil

#### Lemon and Pea Mascarpone Sauce

50 g lemon juice  
10 g lemon zest  
600 g mascarpone  
200 g cream  
200 g fish stock  
200 g defrosted peas  
4 g salt

#### Linguine Pasta

1 kg 00 flour  
400 g whole egg  
20 g olive oil  
6 g salt

## Lemon and pea pasta with Mascarpone and herby flaked salmon

### Steps to prepare

**Preparation time:** 40 minutes • **Cook time:** 20 minutes

**Herby Flaked Salmon:** In a bowl, flake the salmon roulade into nice chunks or pieces. Toss in the lemon juice and zest. In a NutriBullet, blend the herbs with the oil to make herb oil. Toss the fish mixture into the oil.

**Lemon and Pea Mascarpone Sauce:** In a saucepan, add the fish stock, lemon zest, and cream. Bring to the boil and simmer for 10 to 15 minutes, until the mixture has reduced by half. Add 3/4 of the peas and blend to a smooth sauce. Pass the sauce through a sieve to remove any solids. Add the remaining ingredients and keep the sauce warm.

**Linguine Pasta:** In a food processor, combine all the ingredients to form a dough. Using a pasta machine, roll out the dough into a long sheet, as thin as possible, then cut into thin strips. Blanch the pasta in boiling, salted water until it floats and is cooked. Remove the pasta and drain, then coat in some oil to prevent it from sticking.

**Serving:** In a bowl, combine the pea sauce with the linguine, then stir in some of the salmon. Twirl the pasta around a roasting fork and place it into a warm serving bowl or plate. Garnish with the remaining salmon and pea shoots.

Recipes by  
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## Ingredients • 10 persons

### Salmon pate

300 g salmon roulade  
250 g smoked salmon, sliced  
500 g cream cheese  
20 g creamed horseradish  
5 g lemon zest  
5 g dill  
5 g leaf parsley  
35 g salted butter

### Horseradish relish

100 g creamed horseradish  
100 g apple cider vinegar  
100 g sugar  
50 g water  
10 g whole grain mustard  
3 g agar agar

### Sour dough crackers

For example, from Peter's Yard,  
approx. 500 g

## Salmon pate with Horseradish relish

### Steps to prepare

**Preparation time:** 30 minutes • **Chilling time:** 2 hours or over night

**Salmon Pate:** In a food processor, blend the cream cheese, zest, horseradish, and half of the salmon roulade to form a paste. Remove and leave to one side. Now, coarsely chop the smoked salmon in the food processor and flake the remaining salmon. Chop the herbs finely, then fold all the ingredients together. Serve with the relish on the side. Or, if placed into a jar, place the relish on top to form a layer.

**Horseradish Relish:** In a saucepan, heat the water, vinegar, and sugar and bring to a simmer. Whisk in the creamed horseradish, then dilute and add the agar agar. Whisk until simmering, then remove and chill. Once cold and set, place into a small blender and blitz until a fluid gel forms.

### Serving

To serve, quenelle the pate with two spoons and pipe a generous amount of the relish on the side. Serve with the sourdough crackers.

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#### Pulled Salmon

600 g salmon roulade  
15 g lime juice  
15 g chilli and garlic oil  
10 g chopped parsley

#### Smashed Avocado

1 kg peeled and stoned avocado  
100 g lime juice  
10 g chopped red chillis

#### Chilli garlic oil

20 g garlic cloves, peeled  
20 g red chilli  
150 g rapeseed oil

#### Scrambled eggs and chives

1.4 kg eggs  
100 g salted butter  
20 g chives, chopped

#### Toasted sour dough muffins

1.2 kg English muffin  
200 g chilli and garlic oil

## Hot Smoked Salmon and Avacado on toast with scrambled egg

### Steps to prepare

**Preparation time:** 20 minutes • **Cook time:** 15 minutes

**Pulled salmon:** Shred the salmon roulade into nice pieces. Heat a small pan with the oil, then sauté the salmon pieces for a few minutes until cooked and lightly coloured, being careful not to break the pieces. Add the chopped parsley and lime and toss together.

**Smashed Avocado:** In a bowl, lightly mash the avocado with the lime juice and chilli so that you still have some pieces, but most of it forms a coarse paste.

**Chilli garlic oil:** In a pan, heat the oil and add the garlic and chilli. Bring to a simmer and cook for 4-5 minutes, then remove and allow to cool. Blend in a NutriBullet, then pass through a fine sieve.

**Scrambled Egg and Chives:** In a pan, heat the butter, then whisk the eggs until smooth. Over low heat, cook the eggs until they begin to set. Once they start to set, stir in the chopped chives, then remove from the pan and serve.

**Toasted Sourdough Muffins:** Brush the muffin with the oil, then grill on both sides until crisp and lightly coloured.

**Serving:** Place a slice of the toasted muffin on the plate, then add a generous spoonful of avocado. Spoon the scrambled egg mix on top. Place pieces of the salmon mix on the egg, drizzle with chilli oil, and then add the top slice of muffin.

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**Ingredients • 10 persons**

**Sausage mix**

300 g fine dice red onion  
20 g butter  
700 g salmon roulade  
3 g dried sage

**Sausage roll**

800 g sausage mix  
800 g puff pastry  
20 g egg  
2 g salt

**Lemon and poppy seed top**

1.6 kg sausage roll  
50 g egg  
2 g salt  
25 g lemon zest  
15 g poppy seeds

## Salmon and herb sausage rolls with lemon and poppy seeds

### Steps to prepare

**Preparation time:** 35 minutes • **Cook time:** 16-20 minutes

**Sausage Mix:** In a pan sauté the onions with the butter and herbs until lightly coloured and cooked. In a food processor blend the salmon to a coarse paste. Transfer to a bowl and fold through the onion mix and place into a piping bag.

**Sausage Roll:** Roll out the pastry to around 1 cm thick and about 30 x 20 cm, then cut into 10 cm wide strips. Pipe the mix to one side of the strip, then brush the remaining gap with egg wash. Fold over to form a cannelloni shape but press the edges to form a lip. Crimp using a fork and then egg wash and place into the chiller to set. See below for the baking.

**Lemon and Poppy Seed Top:** In a bowl beat the egg with the salt and allow to sit for 5 mins. Once the sausage roll is completely chilled, evenly brush with the egg mix. Now sprinkle over the poppy seeds and the zest. Preheat the oven to 180°C (350°F) and bake the rolls for 14-16 minutes, or until they are puffed and golden brown.

**Serving:** Place each sausage roll on a piece of fish and chips paper, showcasing the golden puffed pastry and poppy seed topping. Serve tartare sauce in a small bowl on the side for dipping. Grate fresh lemon zest over the sausage rolls. Optionally, garnish with fresh herbs for added colour.

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Ingredients • 10 persons

#### Romesco sauce

200 g roasted red pepper  
100 g roasted almonds (whole)  
15 g sherry vinegar  
10 g chopped garlic  
5 g smoked paprika  
100 g olive oil  
5 g salt

#### Thick mustard bechamel

200 g whole milk  
30 g salted butter  
30 g plain flour  
30 g whole grain mustard  
8 g salt

#### Croquetta mix

300 g mashed baked jacket potato (no skin)  
100 g mustard bechamel (thick)  
250 g salmon roulade  
10 g basil  
10 g salt  
20 g parmesan

#### Finished croquette

1 kg croquetta mix  
100 g plain flour  
100 g egg (beaten)  
• 100g breadcrumbs  
• Oil for frying

## Salmon croquetta with romesco sauce

### Steps to prepare

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

**Romesco sauce:** Combine all the ingredients except the oil in a food processor. Pulse a few times until a coarse paste is achieved. Slowly add the olive oil on low speed until a pesto-like sauce is formed.

**Thick Mustard Bechamel:** In a pan, melt the butter. Stir in the flour and mustard until a dough-like consistency is formed. Heat the milk and slowly add it to the flour mixture over heat, stirring until thickened. Ensure the mix cooks out so the flour thickens. Remove from heat and chill.

**Croquetta Mix:** In a food processor, blend the potato, half of the salmon, parmesan, basil, salt, and bechamel until a dough-like consistency forms. Flake the remaining salmon and stir it through the mix. Allow it to chill and firm up. If the mix is too wet, fold in some breadcrumbs to help it dry out.

**Finished Croquetta:** Weigh out the croquetta mix into 50g balls and mold into small even cylinders or balls. Lightly dust the croquetta in plain flour, dip it in the beaten egg, ensuring it's completely covered. Coat in breadcrumbs and let it sit for a few minutes. Heat oil to 160°C and lightly deep fry the croquetta until golden brown and cooked through.

**Serving:** Serve the croquetta warm and place the romesco sauce into a dipping dish.

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## Ingredients • 10 persons

### Marinated Salmon

1 kg pulled salmon roulade  
120 g laksa paste

### Laksa paste

80 g large red chillies  
30 g tomato purée  
3 g paprika powder  
20 g lemongrass  
20 g ginger or galangal  
10 g garlic cloves  
5 g ground coriander  
3 g ground cumin  
4 g ground turmeric  
100 g diced onion  
10 g shrimp paste  
10 g light soy sauce  
15 g cashew nuts  
40 g water

### Laksa broth

350 g laksa paste  
1 kg fish stock or vegetable stock  
1.55 kg coconut milk  
70 g lime juice  
20 g light soy sauce  
10 g fish sauce

### Steamed pak choi

600 g pak choi

## Salmon Laksa

### Steps to prepare

**Preparation time:** 45 minutes • **Cook time:** 10 minutes

**Marinated Salmon:** Cut the salmon into equal-sized pieces, resembling rustic dice or lozenges. Line a tray with greaseproof paper, then place the salmon pieces onto the tray. Brush each piece with laksa paste on all sides and leave them to marinate in the fridge for 30 minutes to 24 hours. Grill or roast the salmon at 180°C for 10 minutes until the marinade is cooked and the salmon is lightly coloured. Remove the salmon and keep it warm.

**Laksa Paste:** Place the chillies onto a roasting tray and bake at 180°C for 15-20 minutes until softened and lightly coloured. Remove them from the oven and allow them to cool. In a food processor, blitz the ginger, lemongrass, garlic, cashew nuts, shrimp paste, and water until a coarse paste forms. Add the roasted chillies, soy sauce, tomato purée, and remaining spices to the food processor. Blend the mixture to create a smoother paste.

**Laksa Broth:** Heat a pan over high heat, then add the laksa paste. Cook it for a few minutes, stirring constantly, until fragrant. Add the stock and bring the mixture to a simmer. Let it simmer for 5-8 minutes. Stir in the coconut milk and return the broth to a simmer. Add the lime juice, soy sauce, and fish sauce, then remove the broth from the heat.

**Steamed Pak Choi:** Remove the stalk base of the pak choi and pull apart the leaves and stems. Wash them thoroughly under cold running water. Steam the pak choi for 3-4 minutes until softened, or wok-fry them with a small amount of water until slightly wilted. Remove from the heat and drain any excess liquid.

**Serving:** Blanch the noodles in boiling water, drain them, and place in a bowl. Pour the laksa broth over the noodles and add the warmed pak choi. Top with the warmed salmon pieces, then garnish with bean shoots, coriander, and a squeeze of lime.

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## Ingredients • 10 persons

### Salmon Rilette

1.2 kg salmon roulade  
150 g spring onions, sliced  
120 g lime juice  
20 g lime zest  
20 g dill, chopped  
40 g flat-leaf parsley, chopped  
1.1 kg crème fraîche  
20 g salt

### Red cabbage sauerkraut

900 g red cabbage  
150 g red wine vinegar  
10 g salt  
60 g water  
20 g grain mustard  
20 g sugar

### Toasted sourdough bread

1.3 kg sourdough bread, sliced  
120 g olive oil  
10 g salt

## Salmon rilette with lime crème friacheon sour dough red cabbage sauerkraut

### Steps to prepare

**Preparation time:** 40 minutes • **Cook time:** 20 minutes

**Salmon Rilette:** In a bowl, combine all the ingredients together, except the salmon, to make the sauce. Flake the salmon into nice pieces, then gently fold through the sauce and allow it to chill.

**Red Cabbage Sauerkraut:** In a pan, warm the water, vinegar, salt, mustard, and sugar. Leave to cool slightly. Shred the cabbage finely, then place it into a container and pour on the liquid. Allow to soak into the cabbage. Clingfilm tightly and store in the fridge. Shake or mix the cabbage occasionally to allow the liquid to coat it. Leave for 24 hours, then drain.

**Toasted sourdough bread:** Lay the slices on a tray and lightly drizzle on both sides with oil and seasoning. Then place under a grill to crisp and lightly color.

**Serving:** To serve, place the rilette mix into a small dish with a generous amount of sauerkraut and toasted sourdough slices.

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#### Piccalilli

400 g white wine vinegar  
20 g English mustard  
30 g turmeric powder  
80 g caster sugar  
250 g cauliflower florets small  
125 g courgette diced 1 cm  
125 g green beans 1 cm cut  
5 g curry powder mild  
125 g spring onions 1 cm chopped  
10 g whole grain mustard  
10 g cornflour  
8 g salt

#### Salmon mix

600 g salmon roulade  
400 g smoked salmon  
5 g lemon zest  
10 g lemon juice  
10 g dill chopped  
10 g flat leaf parsley chopped

#### Salmon and Egg Ball

500 g soft boiled eggs  
1 kg salmon mix  
100 g plain flour

#### Scotch egg complete

1.6 kg egg in salmon mix  
• 200g plain flour  
• 200g egg mix  
• 300g breadcrumbs

## Salmon scotch egg with homeade piccalilli

### Steps to prepare

**Preparation time:** 40 minutes • **Cook time:** 5 minutes

**Piccalilli:** In a saucepan, heat the vinegar, turmeric, sugar, curry powder, mustard, and salt, bringing to the boil and simmering. Add the vegetables and allow to cook for one minute. Bring back to a simmer then dilute the cornflour and thicken the sauce. Remove from the heat and allow to chill.

**Salmon mix:** In a food processor, add the ingredients and blend into a coarse paste. Then remove and chill. Measure out into 10 even-sized balls.

**Salmon and egg ball:** Ensure the eggs are dry. Take the salmon mix and shape into the weighed-out balls. In the palm of your hand, press the mix into a large circle. Place the egg in the center and gently enclose it in the mix so it's completely and evenly coated. Dust with a little flour and allow it to set in the fridge.

**Scotch egg complete:** In three bowls, place the flour, egg, and bread-crumbs. Dip the coated eggs into the flour, lightly dust, then coat in the egg and drain, and finally dip in the breadcrumbs. Allow the scotch eggs to set for a few minutes, then fry at 160°C for 4-5 minutes until golden brown and cooked through. Remove and drain.

**Serving:** Serve the scotch egg warm or cold with the piccalilli on the side.

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#### Tarragon and keta cream

500 g fish stock  
500 g double cream  
10 g tarragon stalks  
50 g keta caviar  
100 g white wine  
100 g shallots, diced  
10 g tarragon leaves, chopped

#### Spinach pancake

80 g spinach leaves  
100 g plain flour  
100 g egg  
100 g milk  
8 g salt

#### Saffron risotto

250 g Arborio rice  
5 g saffron powder  
500 g fish stock  
25 g butter

#### Salmon wellington complete

500 g salmon roulade  
750 g saffron risotto  
250 g smoked salmon slices  
200 g spinach pancake  
500 g puff pastry sheets  
50 g egg

## Salmon wellington with tarragon and keta cream

### Steps to prepare

**Preparation time:** 60 minutes • **Cook time:** 40-60 minutes

**Tarragon and Keta Cream:** In a pan, add the shallots and fish stock, then bring to a simmer with the tarragon stalks, reducing by half. Add the white wine and cream and again reduce by half. Once reduced and thickened slightly, remove the tarragon stalks and add the keta and chopped tarragon leaves.

**Spinach Pancake:** In a food processor, blend all the ingredients to form a smooth mix. Heat a pan with a small amount of oil and pour the mixture in to form a flat layer. Cook on both sides for about a minute, then remove and chill.

**Saffron Risotto:** In a pan, melt the butter, then add the rice and cook for a few minutes. Add the saffron powder. Once the rice has cooked for a few minutes, add the fish stock and bring to a simmer. Cook for 10-12 minutes until the rice softens and absorbs the liquid. Remove and chill.

**Salmon Wellington Complete:** Lay two long sheets of cling film onto a table, overlapping side by side. Lay the pancakes so that a rectangle is formed, just over the length of the salmon roulade and wide enough to wrap around completely. Lay over the smoked salmon slices in the same way. Spread a thin layer of risotto over the salmon. Place the salmon roulade in the center of the rectangle, then use the cling film to roll up the sides to enclose the sausage and form a cylinder. Roll and tie the cling film and allow it to set. Cut one of the puff pastry sheets in half and use one half as the base and the other as the lid. Place the cylinder in the center, then brush the beaten egg around the edge. Place the second sheet on top, seal, and crimp. Use the remaining puff pastry sheet, cut with a lattice cutter, and stretch it to form a diamond pattern. Lay it over the top and trim. Glaze with egg and bake for 40 minutes at 180°C until golden brown and cooked through. Cool slightly, then slice into even slices.

**Serving:** Slice the wellington into even slices. Place the slices onto a plate and dress with the keta sauce. Optimally, serve with fried mushrooms and spinach.

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## Ingredients • 10 persons

### Salmon sweet chilli glazed

600 g salmon roulade  
100 g sweet chilli sauce  
40 g vegetable oil

### Herb mix

10 g thai basil leaves  
10 g mint leaves  
20 g coriander leaves

### Julienne mix

20 g carrot  
20 g daikon radish or red radish  
20g red cabbage  
15 g bean shoots  
10 g spring onion  
10 g rice wine vinegar  
5 g caster sugar

### Summer roll

150 g rice paper rounds  
200 g cooked rice noodles  
100 g julienne mix  
20 g crispy onions  
40 g herb mix  
600 g chilli salmon  
30 g ponzu dressing  
10 g seeds

## Sweet chilli salmon summer rolls

### Steps to prepare

**Preparation time:** 15 minutes • **Cook time:** 5 minutes

**Salmon Sweet Chilli Glazed:** Cut the salmon roulade in half across the middle, then cut into long strips or rectangles (about 1 cm thick and 8cm long). Heat the oil in a pan and fry the salmon strips on both sides until lightly coloured and firmed up. Remove and set aside. Heat the sweet chilli sauce in a pan until it becomes looser. Brush the salmon pieces generously on both sides with the sauce and place onto greaseproof paper to cool.

**Herb Mix:** Pick the leaves into a bowl. If the mint and basil leaves are large, tear them gently or chop them rustic-style. Mix evenly.

**Julienne Mix:** In a bowl, dilute the sugar in the vinegar and finely shred the red cabbage. Place the cabbage into the liquid and allow it to soak for at least 30 minutes. Finely cut the carrots, daikon, and spring onions into thin strips, then add to the cabbage along with the bean shoots. Mix everything together and use immediately.

**Summer Roll:** Fill a large deep tray or bowl with warm water, big enough to dip the rice paper sheets in. One by one, submerge a sheet in the water. Once the sheet is softened, remove it from the water, drain, and spread it onto a chopping board. Place a small amount of the herb mix in the middle of the sheet, followed by a small pile of noodles, and dress with a little ponzu sauce. Add a small amount of the julienne mix and some of the chilli glazed salmon. Once all ingredients are added, fold in the sides to seal the ingredients, then fold over one side and roll into a sausage shape, ensuring everything is encased in the rice paper. Brush with some ponzu and sprinkle on the seeds.

**Serving:** To serve, cut the rolls into 2-3 pieces and place on a board with a generous amount of sauce for dipping.

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