

Smoked haddock, bubble & squeak & a soft poached egg

The Swan in Little Totham has given us this recipe which uses the leftover veg from Sunday lunch with smoked haddock for a tasty Monday night supper for two.

Ingredients

2 large handfuls of fresh spinach
Mashed potatoes, fried onions & any leftover greens from Sunday lunch

1 x egg
2 pieces of thick smoked haddock (approx 250g each)
500ml milk
1 x leek sliced into rings (approx 5mm thickness)
50g butter
Vegetable oil for cooking
200ml Cream
50g grated cheddar cheese
2 x really fresh eggs
Watercress to garnish
Salt & pepper to taste

Method

1. Slice the leeks and sauté them in butter using a little vegetable oil so the butter doesn't burn.
2. Meanwhile, gently warm the cream until boiling and add the cheese stirring constantly so it melts. Add ground white pepper to taste

but not salt as the cheese is salty enough. Once the leeks are soft and golden, spoon them out of the butter into the cheese sauce and stir. Set aside and keep warm.

3. Add the milk to the leek pan and bring to boiling point. Turn down to a simmer and add the haddock to gently poach. Cook until just poached through and remove from the pan so it doesn't overcook and fall apart.

4. While the fish is poaching, gather together the mashed potatoes, fried onions and greens and mix them together. Add the egg to help bind the mix together.

5. In a shallow frying pan make a patty of the bubble mix and fry until golden on both sides. Once cooked, set aside and keep warm.

6. In another pan bring some water to the boil, place the spinach in a sieve and then place on top of the pan. Cover with a lid to steam the spinach. Once cooked, take the sieve



off, turn down to a gentle simmer and poach your egg.

7. At this point, start plating up. On a warmed plate, place half the wilted spinach in the centre, top with your bubble & squeak patty, then place your poached haddock on top. Top the fish with creamed leeks and cheese sauce and finally the poached egg (which should be cooked by now). When split, the egg yolk will act as a dressing. Garnish with watercress and serve.

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