

# SMOKED HADDOCK & COCKLE CHOWDER

*Serves 4-6 – Perfect Lunch or Supper*

## Ingredients



500g **Smoked Haddock** - skinned & cubed  
100g **Smoked Streaky Bacon** - de-rinded  
1 Small onion - chopped  
1 Cloves garlic – chopped  
30g Butter  
300g Potatoes - cubed  
Zest of a lemon  
1 Tin sweet corn  
2 x 120g Tins **Cockles**  
500ml Milk  
500ml Double cream  
1 Bay leaf  
1 Celery stick – sliced  
1 Carrot - diced  
2 tbsp Fresh parsley or fennel leaves

Chop and gently fry the **Smoked Bacon** with the onion and garlic in a heavy bottomed saucepan until softened. Add the **Cockles** and sweet corn (including juice), potatoes, bay leaf and half of the lemon zest. Pour in the milk and cream, and simmer for about an hour until the potatoes are tender and the soup is rich and creamy. (The **cockles** will have become stock). Lightly crush the potatoes to thicken the consistency.

Boil the carrot and celery until al dente. Drain, reserve a little for garnish and add to the soup along with chunks of **Smoked Haddock**. Simmer for a further 5 minutes until the fish is opaque.

Garnish with chopped parsley or fennel leaves and the reserved carrot, celery, lemon zest and extra **cockles** if desired. Serve immediately with warm crusty bread