



SMOKED HADDOCK & SPINACH EGG POTS

A tribute to Tom Kerridge's delicious Smoked Haddock & Spinach Egg Pots Recipe, here's our version using Black Mountains Smokery haddock.

Serves 4 for lunch

INGREDIENTS

- 1 tsp [Welsh Dragon Butter](#), for greasing
- 4 tbsp fresh sourdough breadcrumbs
- 200g [Black Mountains Smokery Smoked Haddock Fillets](#)
- 200g baby spinach
- 2 tbsp water
- 6 large free-range eggs
- 200ml crème fraîche
- ¼ tsp freshly grated nutmeg
- 50g [Black Mountains Smokery Smoked Cheddar with Paprika](#), grated
- [Halen Môn Anglesey Sea Salt](#) and freshly ground black pepper
- Chopped flat-leaf parsley, to finish
- [Angel Bakery Sourdough](#) toast soldiers, buttered, to serve

INSTRUCTIONS

- Preheat the oven to 200°C/Fan 180°C/Gas 6. Butter the insides of four 250ml ramekins, then coat the dishes with the breadcrumbs.
- Cube and divide the [smoked haddock](#) between the dishes. Stand the dishes on a baking tray.
- Wilt the spinach over a high heat in a large pan with 2 tbsp of water. Stir until the spinach has completely softened, about 3–4 minutes. Remove from the heat and drain. Leave to cool slightly, then squeeze out as much liquid from the spinach as possible. Roughly chop and divide between the 4 baking dishes.
- Whisk the eggs and crème fraîche together in a bowl and season with the grated nutmeg and a little [salt](#) and pepper. Pour the egg mixture into the dishes and sprinkle the grated [smoked cheese](#) over the surface.
- Place the tray on the middle shelf of the oven and bake for 10 minutes. Turn the oven to the grill setting and cook the egg pots for a further 5 minutes or until the [smoked cheese](#) is golden brown.
- Sprinkle with chopped parsley and serve with buttered [sourdough toast](#) soldiers on the side.