



## **Smoked Haddock, Leek & Orzo Gratin**

*One of my favourite gifts this Christmas was a cookbook by Jane Lovett from my son Hugh and this is our new fave recipe using our delicious **Smoked Haddock** and **Welsh Angiddy Cheese**. Really creamy and comforting and so tasty. Enjoy x*

### **Ingredients**

#### *Fino Olive Oil*

*1 x Onion finely diced*

*1 x leek sliced*

*300g orzo*

*1 litre fish/chicken stock*

*340g **Black Mountains Smokery Smoked Haddock***

*200g **Angiddy Cheese** diced*

*5 tbsp double cream*

*3 tbsp Parmesan cheese grated*

*3 tbsp breadcrumbs*

*Small bunch chopped parsley*

*Salt & pepper*

*Preheat oven to 220C*

*Soften the onion and leek in olive oil*

*Stir in the orzo and add the stock. Bring to the boil and simmer until the pasta is al dente.*

*While the pasta cooks dice the smoked haddock. Take off the heat and stir in the haddock, the cheese and the cream.*

*Tip the mixture into an ovenproof dish and sprinkle with the parmesan and breadcrumbs*

*Bake until golden and scatter with parsley. Serve with steamed green vegetables or a green salad.*