


BLACK MOUNTAINS
— EST **SMOKERY** 1996 —



Serves 4 people

350g *smoked haddock*
2 bay leaves, a tbsp of parsley stalks
and a few black peppercorns for
poaching
Butter & *rapeseed oil*
2 leeks
1 x small onion

1 tsp curry powder and 1 tsp turmeric
1 x tin butter beans/chickpeas (optional)
2 eggs
4 handfuls of basmati
1 cup peas
1 x tablespoon flat leaf parsley and fresh dill
3 tbsp cream

Method

Poach the haddock skin down in water with bay leaves, parsley stalks and black peppercorns.

Reserve some fish stock.

Soften the finely diced leeks and onions in rapeseed oil and butter. Add the curry powder and turmeric and stir in. Then add the butter beans if using

Cook the basmati rice in vegetable stock and add the peas.

Whilst the rice is cooking boil the eggs for 8 mins for a fudgy yolk.

Flake the haddock and fold into the spiced leek and onion mixture and add the rice and peas.

Add in the cream and some extra butter over a low heat. Loosen with the fish stock if needed.

Garnish with the herbs and eggs and serve on warmed plates. Enjoy x