

## SMOKED HADDOCK & CELERIAC BAKE

Serves 2

### Ingredients

- 400g [Smoked Haddock Fillets](#)
- 100g [Smoked Cheddar with Paprika](#)
- 250g Celeriac or potato – finely sliced
- 200ml Milk
- 1 tbsp [Fino Olive Oil](#)
- 75ml Double cream
- 1 Small onion – sliced
- 1 Rosemary sprig – leaves picked and chopped
- 1 Dried bay leaf
- A Pinch of nutmeg
- 1 Garlic clove – halved
- A Pinch of [Halen Môn Sea Salt](#)
- A sprinkle of [Captain Cat's Môr Seasoning](#)



Preheat the oven to 150°C.

Heat the [Fino Olive Oil](#) in a large pan, then soften the onion and rosemary with a pinch of [Halen Môn Sea Salt](#).

Place the [Smoked Haddock](#), skin side down in the pan with the milk, a bay leaf and nutmeg. Gently bring to the boil, reduce the heat and simmer for 4 minutes.

Transfer the [Smoked Haddock](#) onto a plate, reserving 75ml of poaching liquid. Flake the fish and discard the skin.

Rub a small baking dish with the garlic. Add a layer of the celeriac, followed by a layer of fish and onion mixture; season with black pepper. Repeat until the ingredients are used up, finishing with a layer of celeriac.

In a jug combine the reserved poaching liquid and cream. Pour over the celeriac and scatter with the [Smoked Cheddar with Paprika](#). Cover with foil and bake for 20 minutes. Remove the foil and increase the heat to 180°C.

Bake until golden, and finally sprinkle with [Captain Cat's Môr Seasoning](#).

Enjoy!