

MARY BERRY'S SMOKED HADDOCK BOUILLABAISSE

Smoked Haddock Recipe inspired by Mary Berry - A wonderful robust soup, perfect served with crusty bread

Serves 4-6

Ingredients

500g undyed Smoked Haddock, skinned and cut into bite sized pieces
600ml hot fish or vegetable stock
600 ml full-fat milk
250g potatoes, peeled and cut into 1cm cubes
50g Welsh Salted Dragon Butter
40g plain flour
1 leek, washed and thinly sliced
1 stick celery, cut into 1cm pieces
1 medium carrot, peeled and chopped into 1cm cubes
Small bunch of fresh dill, chopped
Halen Môn Sea Salt and freshly ground black pepper



Heat the Welsh Dragon Salted Butter in a large pan.

Add the leek, celery and carrot and fry for a minute or two. Add potatoes and toss.

Sprinkle over the flour, cook for a few moments, blend in the stock while stirring over gentle heat and allow to thicken. Season with black pepper (no salt at this stage). Bring to the boil, cover and simmer for about 10 minutes until vegetables are tender.

Add the Smoked Haddock and milk to the pan and simmer gently for about 5 minutes until fish is just cooked.

Check the seasoning and add Halen Môn Sea Salt to taste and the dill.



Serve and enjoy!

www.smoked-foods.co.uk