

SMOKED FISH KEDGEREE

Serves 4

Ingredients

- 350g [Smoked Haddock](#)
- 4 handfuls of basmati
- 2 eggs
- 2 leeks
- 2 bay leaves
- 1 small onion
- 1 cup of peas
- 1 tin butter beans/chickpeas (optional)
- A knob of [Welsh Dragon Butter](#)
- 3 tbsp cream
- 1 tbsp of parsley stalks
- 1 tbsp flat leaf parsley
- 1 tsp curry powder and 1 tsp turmeric
- A drizzle of [Cotswold Gold Rapeseed Oil](#)
- a few black peppercorns
- a handful of fresh dill



Poach the [Smoked 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 the [Cotswold Gold Rapeseed Oil](#) and [Welsh Dragon 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 [Smoked Haddock](#) and fold into the spiced leek and onion mixture and add the rice and peas. Add in the cream and some extra [Welsh Dragon Butter](#) (or [Cotswold Gold Rapeseed Oil](#)) over a low heat. Loosen with the fish stock if needed. (This stage is optional if you prefer a healthier, less rich, everyday version!)

Garnish with the flat leaf parsley and fresh dill and shelled eggs and serve on warmed plates.



If using [Oak Roasted](#) or [Peppered Salmon](#), it is ready to eat and doesn't require poaching. Simply flake and gently fold into the vegetable rice mixture on a low heat followed by the cream and [Welsh Dragon Butter](#).

Enjoy!