

SMOKED HADDOCK & COCKLE CHOWDER

Serves 4-6 – Perfect Lunch or Supper

Ingredients

500g [Smoked Haddock](#), skinned and chopped
100g [Smoked Streaky Bacon](#), derinded and chopped
500ml milk
500ml double cream
300g potatoes, peeled and cubed
2 120g tins of [Cockles](#)
1 tin of sweetcorn
1 small onion, chopped
1 lemon, zested
2 tbsp fresh parsley, chopped
1 clove garlic, chopped
1 bay leaf
A drizzle of [Cotswold Gold Rapeseed Oil](#)
[Halen Môn Sea Salt](#) and black pepper, to taste



Gently fry the [Smoked Streaky Bacon](#), onion & garlic together in a heavy bottom saucepan with a small amount of [Cotswold Gold Rapeseed Oil](#) until softened.

Add the [Cockles](#) and sweetcorn (juice & all), potatoes, bay leaf and lemon zest with [Halen Môn Sea Salt](#) and black pepper.

Pour in the cream and milk & simmer for about half an hour until the potatoes are tender and the soup is rich and creamy.

Lightly crush the potatoes to thicken the consistency.

Add the [Smoked Haddock](#) and simmer for five minutes until the fish is opaque.

Stir in the parsley and serve immediately with fresh, [crusty bread](#).

You could substitute the [Smoked Haddock](#) for flaked [Oak Salmon Roasted Salmon](#) or [chopped Smoked Salmon Trims](#).