

SMOKED HADDOCK, LEEK & ORZO GRATIN

Serves 4

Ingredients

340g [Smoked Haddock](#)
200g [Angiddy Cheese](#), diced
300g orzo
1 litre fish/chicken stock
1 Onion, finely diced
1 leek, sliced
5 tbsp double cream
3 tbsp Parmesan cheese, grated
3 tbsp breadcrumbs
Small bunch chopped parsley
A drizzle of [Fino Olive Oil](#)
A sprinkle of [Halen Môn Sea Salt](#) and black pepper



Preheat the oven to 220C.

Soften the onion and leek in [Fino Olive Oil](#). Stir in the orzo and add the stock. Bring to the boil and simmer until the pasta is al dente.

While the pasta cooks, dice the [Smoked Haddock](#).

Take off the heat and stir in the [Smoked Haddock](#), the [Angiddy Cheese](#), the cream and the [Halen Môn Sea Salt](#) and pepper. Tip the mixture into an ovenproof dish and sprinkle with the parmesan and breadcrumbs.

Bake until golden and scatter with parsley.

Serve with steamed green vegetables or a green salad and enjoy!