

## Cullen Skink

Serves 5/6



### INGREDIENTS

- 75g Butter
- 1 Large/ 2 medium onions, finely chopped
- 2 leeks, finely chopped
- 1 litre semi-skimmed milk
- 250ml double cream
- 1 kg floury potatoes, diced
- 450g fresh haddock
- 150g undyed smoked haddock
- 2 tbsp+ parsley, finely chopped (and extra to garnish!)
- **For an extra special dish add some fresh Sea Source langoustines or mussels**

### METHOD

1. Melt the butter in a pan, add the onion and leek and cook gently for about 10 minutes (soft, not browned or burned).
2. Pour in the milk and bring pot to the boil
3. Add the diced potatoes and simmer for 20 minutes until soft
4. Add both types of haddock and simmer for 3-4 minutes until it is cooked (i.e. flakes easily)
5. Carefully lift the haddock out onto a plate and leave to cool slightly
6. Gently crush a few of the cooked potatoes against the side to thicken the mixture a little.
7. Break the smoked and fresh haddock into flakes, discarding any skin and bones
8. Return to the pan, add the double cream and stir in the parsley
9. Season with salt & pepper to taste
- 10. Serve with a large crusty loaf**