



# CULLEN SKINK

prep: 15 mins | cook: 30 mins | total: 45 mins

## Ingredients:

- 1 tbsp olive or vegetable oil
- 1 leek, well-rinsed, chopped
- 4 cups fish stock
- 200g (approx. 1 1/3 cups) waxy potatoes, peeled and cut into roughly 1/2 inch cubes
- 300g smoked Scottish haddock fillet
- 1 bay leaf
- Freshly ground pepper
- 2 tbsp whipping cream
- Chives, roughly chopped

## Instructions:

1. Heat oil in a pan. Add the chopped leek, cover and gently cook for a few minutes until soft. Add the stock, bay leaf, potato and haddock. Season lightly with pepper. Bring to the boil and simmer for 15 minutes.
2. Remove the haddock from the pan with a slotted spoon. When the fish is cool enough to handle, remove any skin and bones, then flake the haddock back into the pan.
3. Blend a ladle full of the soup in a blender and return to the pan. Stir in the double cream and simmer for another 2-3 minutes. Add more black pepper if necessary, then sprinkle with the chopped chives and serve.