

smoked haddock and pumpkin soup

preparation: 30 minutes

cooking: 25 minutes

serves 6

ingredients

50g butter

1kg peeled cubed pumpkin

1 large onion, diced

2 garlic cloves, crushed

2 bay leaves

75ml white wine

900ml hot chicken stock, fresh or made

up from a cube

15g Parmesan rind

350g skinned pin-boned smoked

haddock, cut into bite-size pieces

4 tbsp double cream

for the crispy leeks:

½ leek, cut into julienne (see page 161)

10g flour

oil for deep frying

to serve:

Parmesan slivers

truffle oil

double cream

1 tbsp finely sliced chives

method

Melt the butter over a medium heat. Add the pumpkin and onion and cook, stirring, for 5 minutes. Add the garlic and bay leaves and cook while stirring for a further 5 minutes.

Now add the white wine and cook for 2 minutes. Pour in the stock and Parmesan rind. Increase the heat, bringing the soup to the boil, then reduce it and simmer for around 10 minutes until the pumpkin is really soft. Set aside to cool slightly. Remove the bay leaves and rind and discard.

Purée the soup using a hand blender until very smooth. Pour the puréed soup into a clean pan and place over a medium-low heat. Gently reheat, adding a little water if it's too thick. Add the haddock pieces and simmer for 2–3 minutes, stirring occasionally. Mix in the cream.

Heat the oil for deep-frying to 180°C (see page 175) or follow the manufacturer's instructions for your machine. Coat the julienne of leeks with flour and deep-fry until crisp (see page 161). Drain on kitchen paper.

Ladle the soup into six soup bowls and top with a few thin slivers of Parmesan and the deep-fried leek. Drizzle with truffle oil and cream and sprinkle with the chopped chives. Serve immediately.

alternative fish

smoked cod

wine suggestion

From the Loire Valley, Menetou-Salon. Essentially a lighter version of Sancerre, this may be hard to source, so Sancerre would be the fall-back position.



smoked trout bubble and squeak with poached eggs and bayonne ham

preparation: 33 minutes

cooking: 37 minutes

serves 4

ingredients

2 knobs of butter

1 small onion, finely chopped

3 spring onions, finely sliced

400g potatoes, cooked, mashed and cooled

3 smoked trout fillets, skinned and flaked

2 tbsp finely sliced chives

1 tbsp roughly chopped dill

1 tbsp wholegrain mustard

100g Savoy cabbage, roughly chopped, steamed until softened and cooled

4 thin slices of Bayonne ham

1 tbsp mayonnaise

4 tbsp double cream

4 tbsp malt vinegar

4 fresh free-range eggs

salt and freshly ground black pepper

to serve:

3 tbsp olive oil

parsley sprigs

method

Melt a knob of butter over a medium heat. Cook the onion and spring onions until soft. In a bowl, mix the potato, half the smoked trout, herbs, mustard, cabbage and the onions. Season. Chill for 15–20 minutes then divide into 4 cakes.

Grill the ham (see page 162) until golden and sizzling. Turn and grill the other side for about 30 seconds. Cool on kitchen paper. Preheat the oven to 100°C/gas ¼.

Fry the cakes in a knob of butter for 2–3 minutes until golden and crusted on both sides. Keep warm in the oven on kitchen paper.

Mix the mayonnaise and cream and season to taste.

In a small pan bring 1 litre water and the vinegar to the boil then reduce to a simmer. Break an egg into a ramekin and tip it gently into the water. Cook for 3–4 minutes until the white has set. Remove it with a slotted spoon and drain on kitchen paper. Cook the remaining eggs, one at a time, in the same way. If the eggs cool down, put them back in the simmering water briefly to warm them.

Divide the bubble and squeak between four plates and top with the remaining smoked trout and an egg. Spoon over the creamy mayonnaise and lay a slice of ham on top. Drizzle with olive oil and garnish with parsley. Break the yolks just before serving.

wine suggestion

German Riesling Kabinett from the Rheingau area

