

Recipe card



Cullen Skink

Ingredients (serves 4):

4 medium potatoes, peeled and diced
300ml double cream
300ml whole milk
250ml water
300g smoked haddock
60g butter
1 onion, finely chopped
1 tbsp olive oil
Pinch of mace or nutmeg
Black pepper

Method:

In a saucepan large enough to take all the ingredients, saute the onion in butter and oil until soft.

Add the water to the pan along with the potatoes and simmer for 5 minutes.

Stir in the milk and cream and simmer for a further 5-10 minutes until the potatoes are tender.

Cut the haddock into 2cm squares and drop into the soup. Continue to cook gently for 10 minutes.

Check seasoning and add the mace or nutmeg

Enjoy!