

Smoked Haddock Chowder

You will need

Small knob of butter

1 large onion, finely chopped

1 celery stick, finely chopped

1 leek, finely chopped

3 medium potatoes, diced

600ml milk

200ml chicken or fish stock

500g skinned & boned smoked haddock cut into 4 cm pieces

Fresh flatleaf parsley, finely chopped

1. Melt the butter in a large saucepan over a gentle heat. Add the chopped onion, celery and leek and cook for 8-10 minutes, until softened.
2. Stir in the potatoes and toss with the vegetables. Pour over 400ml of the milk and top up with the stock. Bring to boil, and then reduce to a simmer for 15 minutes, until the potatoes are tender.
3. Meanwhile put the fish and the remaining milk in a separate pan and bring to the boil. Drain the liquor to the chowder. Set aside the fish.
4. Ladle half of the chowder mixture into a food processor and whiz until smooth. Return to the pan and put over a gentle heat. Flake in the fish and gently heat the chowder until hot and ladle into bowls. Garnish with parsley & crispy slices of pancetta serve with thick slices of freshly baked wholemeal bread.