

Cullen Skink with Arbroath Smokies

Serves 4

Ingredients

For the stock (makes 1.2 litres)

- 2 tbsp olive oil
- 2 Arbroath Smokies, meat flaked and set aside
- 100ml dry white wine
- 100g white veg (leeks, fennel, onion, roughly chopped)

For the soup

- 40g butter
- 2 shallots, finely chopped
- 2 cloves garlic, finely chopped
- 2 leeks, finely chopped
- 600g potatoes, peeled & diced
- 300ml double cream
- 200ml milk

Method

- For the stock, heat the oil, add the veg and stir well.
- Sweat for 10 mins on low – don't colour.
- Remove lid and add the wine, boil for 1 min. Add 1.2 litres water and the Smokie bones and skin. Bring up almost to the boil then skim well.
- Reduce the heat and simmer gently for 20 mins.
- Cool and strain through a fine sieve, keeping the stock.
- For the soup, heat a large saucepan, add the butter, shallots, leek and garlic. Sweat for 10 mins but don't colour.
- Add the potatoes and stock from earlier and simmer until the potatoes are tender.
- Add the cream, milk and the flaked fish and warm through gently.
- Season and serve in warm bowls, garnished with chopped chives and a turn of black pepper and chunky fresh bread with butter.

This recipe was borrowed from Nick Nairn - [Nick Nairn's - Cullen Skink](#)

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