

## ***Smoked haddock & colcannon***

**Serves 4**

### **Ingredients**

#### **For the Colcannon**

- 1kg potatoes, well scrubbed (cut any large ones in half)
- 100g butter
- 140g sliced back bacon, finely chopped
- 1 small Savoy cabbage, finely shredded
- 150ml double cream

#### **For the Dish**

- 4 smoked haddock fillets, preferably undyed about 140g/5oz each
- 1 pint Milk
- 4 eggs
- handful chives, snipped

### **Method**

- Tip the potatoes into a large saucepan of water. Bring to the boil, then simmer for 15-20 mins, or until the flesh is tender when pierced.
- Meanwhile, heat quarter of the butter in a saucepan, then fry the bacon and half the cabbage for 5 mins. Turn off the heat and set aside. Drain potatoes in a colander and peel while still hot.
- Mash potato until smooth. Heat cream with remaining butter and, when almost boiling, beat into the potato. Add bacon and cabbage to potato and mix. Season if you want. Set aside covered to keep warm.
- Lay the haddock fillets in a shallow pan and pour the milk over. Cover with cling a lid and poach for 4-5 mins until the haddock flesh flakes easily. Meanwhile, get a pan of water on for the eggs.
- Crack the eggs into the simmering water and poach for around 1-2 mins until the white is set, but the yolks are still soft. Remove the fish.
- Mix half the chives into the colcannon, then spoon it between 4 plates. Top with the haddock and eggs and scatter with the remaining chives

*Recipe from Good Food magazine, January 2005*

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