



Cullen Skink

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 Smokies. 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. Discard the veg but set the fish pieces aside and flake.

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.

Additional Information

I use Arbroath Smokies in this Cullen Skink because they're so delicious!

Serves

6

Ingredients

For the stock (makes 1.2 litres)

2 tbsp olive oil

2 Arbroath Smokies, roughly chopped

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