

SMOKED HADDOCK WITH POACHED EGG BEURRE BLANC AND BUBBLE AND SQUEAK

WHAT YOU'LL NEED

- 4 - 180grm portions of smoked haddock
- warm milk to cover
- 4 eggs
- 1 tsp white wine vinegar
- 4 spg chervil

Bubble and Squeak

- 300grms mashed potatoes
- 200grms shredded cabbage cooked in boiling salted water for 5 mins
- 100grms cooked green peas
- 200grms cooked brussel sprouts
- ½ onion sliced and sweated
- 50grms flour seasoned
- 100grms butter
- salt & pepper

Beurre Blanc

- 1 tsp white wine vinegar
- 2 tsp white wine
- 1 shallot finely chopped
- 1 tsp double cream
- 250grms hard butter diced
- 1 sml bunch of chives
- salt & pepper

WHAT TO DO

1. To make the bubble and squeak, lightly fry the onion until browned and add the potato, cabbage, peas and sprouts. Season to taste.

2. Form into small cakes and place in the fridge to chill and set.
3. Once set, lightly dust with flour and pan fry in a non stick pan with the butter until they are golden brown.
4. For the beurre blanc place the vinegar, wine and shallots in a pan and reduce to a syrup. Add the cream and reduce a little more before whisking in the butter little by little. Season and pass through a sieve and add chives just before serving.
5. For the haddock place in a shallow pan and cover with the milk and Poach. For the eggs poach in water with the vinegar.
6. To serve arrange the potato in the centre of the plate and top with the haddock and poached egg. Drizzle with the chive butter sauce and finish with the chervil and serve.

Delicious accompanied with a green salad