

CULLEN SKINK

WHAT YOU'LL NEED

- 1kg smoked haddock, skin on
- 200g leeks, paysanne
- 400g potato, diced (save trimmings for soup base)
- 600g potato, sliced roughly
- 50g unsalted butter
- 300g leeks, chopped roughly
- 2L fish stock
- 30g horseradish relish
- 1 sachet ground saffron
- 10g salt
- 50g parsley, finely chopped & pressed to remove excess green

WHAT TO DO

1. Sweat the roughly chopped leeks and potato trimmings in the butter with a lid on for 10 minutes, but do not brown.
2. Lightly poach the smoked haddock in the fish stock for 5 minutes. Do not boil as this will dry the fish out.
3. Remove the fish and add the stock to the potato and leek mixture, bring the boil and cool until the potatoes are soft; approximately 15-20 minutes.
4. Remove the skin from the haddock and flake the flesh, reserve 400g of the flesh for garnish and add the rest to the soup and cook for 5 minutes.
5. Liquidise until smooth and place in a clean pan with the diced potatoes and paysanne of leeks, cook until al dente then add the saffron and horseradish.
6. Add the reserved smoked haddock and cook for 5 minutes. Season with the salt and pepper to taste and finish with the chopped parsley.



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