



## Smoked Fish Chowder

Small knob of butter	1 large onion, finely chopped
1 celery stick, finely chopped	1 leek, washed and finely chopped
3 medium potatoes, diced	600ml milk
200ml chicken or fish stock	500g skinless smoked haddock, cut into 4cm pieces
326g can sweetcorn, drained	Fresh flatleaf parsley, finely chopped

1. Melt the butter in a large saucepan over a gentle heat. Add the chopped onion, celery and leek and cook for 8-10 minutes, until softened.
2. Stir in the potatoes and toss with the vegetables. Pour over 400ml of the milk and top up with the stock. Bring to the boil, then reduce to a simmer for 15 minutes, until the potatoes are tender.
3. Meanwhile, put the fish and remaining milk in a separate pan and bring to the boil. Drain the liquor into the chowder. Set aside the fish.
4. Stir the sweetcorn into the chowder and heat for 1 minute. Remove from the heat and ladle half of the mixture into a food processor and whizz until smooth. Return to the pan and put over a gentle heat. Flake in the fish.
5. Gently heat the chowder until hot and ladle into bowls. Garnish with parsley and serve immediately.

### Tip

Replace the haddock with 1 kg prepared live mussels. Cook in step 3 for 4-5 minutes, remove from the shells and return to the chowder at the end of step 4. To freeze: freeze at the end of step 4 for up to 1 month. Thaw and continue with the recipe.