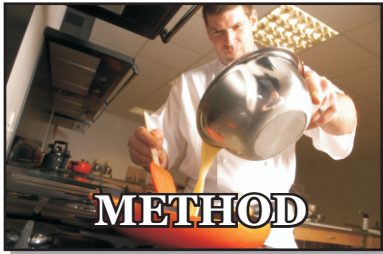


Fillet of Smoked Haddock on a Leek, Potato & Pea Broth

4 x 180g	Smoked haddock (naturally smoked)
1	Leek, diced
1	Onion, diced
1 tblspn	Olive oil
20g	Butter
50ml	Dry white wine
2	Potatoes, peeled & small diced
750ml	Chicken stock
80g	Frozen peas
Salt & pepper	



Put the leeks and onion into a large pan with the oil and butter, cover with a lid and cook on a low heat for 4 - 5 minutes

Add the wine and allow to evaporate, add two thirds of the potatoes and cover with the stock, bring to the boil, simmer for 8 - 10 minutes until the potatoes are soft, then add the rest of the potatoes and peas, cook for another 8 minutes.

The first potatoes should have thickened the stock slightly

Season the broth and finish with chives, the haddock can be grilled or poached in the broth for 6 - 8 minutes.