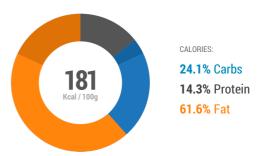
Smoked Haddock, Cheese & Spring Onion RostiA lightly smoked fish style cake with rich cheddar cheese

By Mark Irish from Brakes





Food Labelling..

Serves 10

CONTAINS:

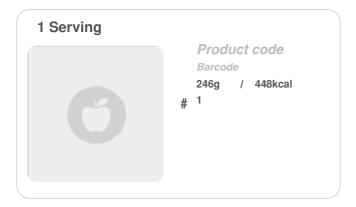






Recipe Ingredients	Quantity: Description:
125334 M&J Seafood Diced MSC Natural Smoked Haddock Fillet - BRAKES	400g
71128 Salted Butter - BRAKES	50g
87468 Brakes Non-Stick Fry, Cook & Bake Spray - BRAKES	200g
450066 Maris Piper Potatoes - BRAKES	800g
10469 Cooking Onions - BRAKES	150g
10467 Savoy Cabbage - BRAKES	155g
113881 Herb Bunched Flat Leaf Parsley - BRAKES	30g
10473 Spring Onions Bunch - BRAKES	25g
70219 Brakes Fresh Whole Milk - BRAKES	400ml
134429 Castello Tickler Extra Mature Cheddar - BRAKES	120g
470703 Plain Flour - BRAKES	125g

Products / Pack Sizes ..



Cooking Instructions & Notes

Preparation:

Peel and cut potatoes into large chunks
Peel and finely dice the onions
Defrost the haddock
Peel and finely shred the cabbage
Grate the cheese
Wash and chop the parsley
Finely chop the spring onions

Method:

- 1. Poach the smoked haddock until cooked in a little milk.
- 2. Melt the butter and fry the onions until golden, set aside to cool
- 3. Boil the potatoes until still firm to the touch, drain and allow to steam dry. When cool enough coarsely grate
- 4. In boiling salted water cook the savoy cabbage, refresh, drain Remove as much moisture as possible.
- 5. Mix all ingredients together
- 6. Assemble the rosti shape using a ring mould and allow to cool, dust with flour
- 7. In a non stick pan heat some oil and fry the rosti on both side for approx. 2-3 mins until you get some colour on them
- 8. Transfer to a baking tray and bake in an oven at 180oC until core temp is achieved
- 9. This smoked haddock rosti can be served with a number of accompaniments, our favourite way is topped with a poached egg and hollandaise sauce on the side!

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