

Cullen Skink

BBC
RADIO



By Andy Cumming

Ingredients

60g butter
½ medium onion (finely chopped)
3 sticks of celery (finely diced and washed)
1 leek, green part finely shredded and washed
3 large Potatoes (peeled and cut into 1cm cubes)
Salt and pepper
2 pale smoked haddock cut into 1cm cubes
1L milk
50g curly parsley (finely chopped)

Prep Time: 10 mins

Cooking Time: 25 mins

Serves: 4

Method

1. In a thick based pot melt the butter and sweat onion, celery, leek and potato without colouring.
2. Season with salt and pepper and add the haddock and milk.
3. Bring to the boil and reduce to a simmer for 10-12 minutes to cook the potatoes.
4. Check seasoning and add parsley to finish.