

Baked Smoked Haddock & Egg Pots



Serves 4 Prep 10 mins

Cook 20-25 mins

Easy

Ingredients

butter

200g skinless smoked haddock, cut into little chunks

200ml double cream

2 tsp Dijon mustard

4 medium eggs

chives, small bunch, chopped finely

toast, to serve

1. Heat the oven to 190C/Fan 170C/Gas 5. Butter 4 small ovenproof dishes or ramekins (about 150ml) and put them in a small roasting tin. Divide the haddock between the dishes.
2. Beat the cream with the mustard, lots of pepper and a little salt. Break an egg into each dish and pour over the cream mixture until all the yolks are just covered. Drop another small knob of butter into each ramekin.
3. Pour hot water from a kettle into the roasting tin so it comes 2 cm up the sides of the ramekins. Carefully put in the oven and bake for around 20-25 mins or until the eggs are just set. Sprinkle with the chives and serve with toast.