

New Potatoes & Smoked Haddock Crush



Serves 4 Prep 15 mins

Cooking 35 mins

Easy

Ingredients

500g new potatoes, scrubbed
300g piece undyed smoked haddock, skinned
full-fat milk to cover
4 tbsp olive oil or butter
small bunch chives, finely chopped

To serve:

French beans
1 small shallot, finely sliced
8 slices of baguette, toasted or crisped in a low oven

1. Halve the potatoes, if large. Tip into a pan of boiling salted water for 20 mins until they are on the point of collapse, then drain. Meanwhile, cover the haddock with milk. Bring to a simmer, then poach the fish slowly for 5 mins until it flakes easily. Drain the fish, but reserve the milk.
2. While everything is still warm, crush the potatoes with a masher. Flake and mix in the fish, add 2 tbsp of the poaching milk and 3 olive oil or butter, then mix well - you should have a loose, rich mash. Taste for seasoning. Stir in the chives and set aside.
3. Cook the beans in boiling water, then drain and toss with the remaining oil and the shallot. Serve a large spoonful of crush with the French bean salad and a few slices of toasted baguette