

Smoked Haddock & Ham Gratin



Serves 4 Prep 20 mins

Cooking 40 mins

Easy

Ingredients

400g potatoes, peeled and cut into 1/2 cm slices or keep whole
1 onion, finely sliced
1 celery stick, finely sliced
1 tbsp butter, plus more for the dish
1 tbsp plain flour
200ml chicken or veggie stock
200ml half-fat crème fraîche
150g skinless smoked haddock, cut into chunks
100g cooked ham, diced
2 tbsp chopped parsley

1. Heat the oven to 200C/fan 180C/gas 6 and bring a large pan of salted water to the boil. Add the potatoes and when the water comes back to the boil, cook for a couple of minutes, then drain, or keep the potatoes whole and cook for 20 minutes, peel and slice when cool.
2. Put the onion, celery and butter in a deep frying pan and cook gently until the onion is golden. Stir in the flour until it no longer looks dusty, then gradually stir in the stock to make a smooth sauce. Take it off the heat and stir in the crème fraîche, followed by the fish, ham, and half the parsley, plus some seasoning – don't skimp on the pepper.
3. Butter an ovenproof dish and layer the potato slices with spoonfuls of the sauce. Finish with the last of the sauce, remaining parsley and pepper, then bake for 40 minutes until golden and bubbling and the potatoes are tender. Serve with a green salad.