

Truffled Macaroni & Smoked Haddock Bake



Serves 4 Prep 25 mins

Cooking 60 mins

Easy

Ingredients

For the macaroni

250g macaroni
1 tsp olive oil
1 small onion, finely chopped
500 ml milk
300g smoked haddock
1tbsp truffle oil
50g soft butter, + extra for the dish
25g plain flour
100g gruyere, grated

For the breadcrumbs

50g white breadcrumbs
small pack parsley, leaves picked
small thyme sprig, leaves picked
small pack tarragon, leaves picked
small piece of butter
drizzle of truffle oil + extra to serve

1. Blend together all the ingredients for the breadcrumbs in a food processor until roughly chopped, season, then set aside. Boil the macaroni 1 min less than the time on the pack, drain, toss in teh olive oil and set aside.
2. Tip the onion, milk and teh smoked haddock into a pan and season. Simmer gently for 10 mins, then remove the haddock. Flake the flesh and drizzle with the truffle oil and set aside.
3. Mix the butter and flour together to make a paste. Over a low heat , whisk the paste into the hot milk and bring to the boil, stirring all teh time. Remove from the heat and add half the grated cheese and stir well.
4. Take the pan off the heat , tip the pasta into teh sauce and mix well, then fold through the haddock and season with ground black pepper. The sauce may seem a little thin, but it'll thicken as it cooks. Butter a large ovenproof dish and tip in all the macaroni, then finish by scattering over the rest of the cheese and most of the breadcrumbs. This can be prepared a day ahead, covered and kept in the fridge.
5. To cook, heat the oven to 200C/ 180C Fan/ Gas 6. Bake for 20 mins until bubbling and sprinkle with the rest of the breadcrumbs. Bake for 5 mins more, then drizzle more truffle oil on top, and scatter some extra herbs, if you like.