



edinburgh
**FOOD
SOCIAL**

2 fillets smoked haddock
1 leek
2 medium potatoes
3 cloves garlic
200ml single cream
300ml milk

Chop the smoked haddock into small pieces and add to a large saucepan along with the milk and cream. Peel the garlic cloves and add to the pan. Bring the milk and cream up to the boil, turn the heat down and simmer for about 5 minutes.

Remove from the heat and fish out the garlic cloves.

Meanwhile, peel the potatoes then chop into small, bitesize cubes.

Boil the potatoes in some salted water until almost cooked, drain and add to the haddock and cream.

Slice the leek into similar size pieces and wash well. Add this to the pan too.

Put the soup back on the heat and cook for about 5 more minutes so the leeks soften and potatoes cook through. Serve with some fresh bread.

Recipes for Rosyth

Cullen Skink

This classic Scottish soup is comforting and delicious and straightforward to make.

Serves 4

