

INGREDIENTS:

400ml double cream

120g naturally smoked
haddock

2 ½ leaves of gelatine

Seeds from half a vanilla pod

1 teaspoon fresh chopped
chives

TIME: 20 mins+3 hrs cooling**SERVING:** 4 people

Roughly chop the haddock and place in a saucepan with the cream and vanilla seeds. Bring to a gentle boil then turn off the heat, cover, and leave to infuse. Place the gelatine leaves in a bowl of cold water. Strain the cream mix through a sieve, reserving about two tablespoons of the fish. Return the cream to the pan and heat gently then away from the heat stir in the squeezed-out gelatine leaves and mix well. Divide the mix between four ramekins and chill for at least three hours. Top with the reserved haddock and the chives before serving.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: