

Mary Berry's Smoked Haddock Bouillabaisse

Serves 4-6 – A wonderful substantial soup



Ingredients

50g butter
1 leek, washed and thinly sliced
1 stick celery, cut into 1cm pieces
1 medium carrot, peeled and chopped into 1cm cubes
250g potatoes, peeled and cut into 1cm cubes
40g plain flour
600ml hot fish or vegetable stock
salt and freshly ground black pepper
500g **undyed smoked haddock**, skinned and cut into bite sized pieces
600 ml full-fat milk
small bunch of fresh dill, chopped

Heat the butter in a large pan. Add the leek, celery and carrot and fry over high heat and cook for a minute or two. Add potatoes and toss.

Sprinkle over the flour, cook for a few moments and blend in the stock, stirring over the heat and allow to thicken. Season with black pepper (no salt at this stage). Bring to the boil, cover and simmer for about 10 minutes until vegetables are tender.

Add **haddock** and milk to the pan and simmer gently for about 5 minutes until fish is just cooked.

Check seasoning and add the dill.