

SMOKED HADDOCK & COCKLE CHOWDER

Serves 4-6 – Perfect Lunch or Supper

Ingredients

500g [Smoked Haddock](#) – skinned and chopped
100g [Smoked Streaky Bacon](#) – derinded and chopped
1 small onion – chopped
1 clove garlic – chopped
[Cotswold Gold Rapeseed Oil](#)
300g potatoes—peeled and cubed
Zest of 1 lemon
1 tin of sweetcorn
2 120g tins of [Cockles](#)
500ml milk
500ml double cream
1 bay leaf
[Salt](#) and pepper – to taste
2 tablespoons fresh parsley – chopped



Gently fry the [Smoked Streaky Bacon](#), onion & garlic together in a heavy bottom saucepan with a small amount of [Rapeseed Oil](#) until softened.

Add the [Cockles](#) and sweetcorn (juice & all), potatoes, bay leaf and lemon zest with [salt](#) and pepper.

Pour in the cream and milk & simmer for about half an hour until the potatoes are tender and the soup is rich and creamy.

Lightly crush the potatoes to thicken the consistency.

Add the [Smoked Haddock](#) and simmer for five minutes until the fish is opaque.

Stir in the parsley and serve immediately with fresh, [crusty bread](#).

You could substitute the [Smoked Haddock](#) for flaked [Oak Salmon Roasted Salmon](#) or chopped [Smoked Salmon Trims](#).