



SMOKED HADDOCK DAUPHINOISE

Ingredients

1kg Maris Piper or King Edward potatoes, peeled and sliced as thinly as possible
300ml double cream
1 tsp thyme leaves, plus extra to serve
25g parmesan, finely grated
300g skinless smoked haddock, cut into thin pieces
small knob of butter, for the dish
watercress, to serve

Method

- Put the sliced potatoes in a pan of cold, salted water and bring to the boil, then turn off the heat. Drain well.
- Tip the potatoes back into the pan and pour over the cream, then add the thyme, two-thirds of the parmesan and the haddock. Season and gently mix everything together.
- Butter a medium-sized gratin dish, then tip in the potato mixture. Scatter with the remaining parmesan. Will keep covered and chilled for a day or frozen for three months. Defrost fully before cooking.
- Heat the oven to 190C/170C fan/gas 5. Bake for 30-35 mins until golden and bubbling around the edges. Leave to cool for at least 5 mins, then serve straight from the dish with a dressed watercress salad on the side, if you like. Scatter with some extra thyme and grind over some black pepper to serve