

Haddock & Spinach Pots

Ingredients

- 300g Fresh Spinach, Washed
- Salt & Freshly Ground Black Pepper
- Freshly Grated Nutmeg
- Butter To Grese
- 300g Undyed Smoked Haddock, Skinned
- 150ml Double Cream
- 1 Tsp Grain Mustard
- 45g Mature Cheddar, Grated
- Paprika



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Method

- Preheat the oven to 220°C/Fan 200°C/Gas 7.
- Wilt the spinach in a large saucepan without water, stirring frequently until it has all collapsed. Tip into a colander and squeeze out as much liquid as possible. Dry off with kitchen paper until very dry.
- Roughly chop the spinach and season with pepper and grated nutmeg. Divide between the bases of six buttered ramekins. Arrange the ramekins on a baking tray.
- Cut the smoked haddock into small chunks and arrange on top of the spinach.
- Mix the cream and mustard together and season with pepper and a little salt. Spoon over the fish and sprinkle with grated cheese.
- Dust with paprika and bake in the preheated oven for 12-15 minutes until bubbling and golden brown.