

## **Grilled Smoked Haddock battered jersey royals, creamy spinach and wild garlic leaves**

Serves 2

Preparation time 20 minutes, cooking time 30 minutes

2 x 170 – 185g natural smoked haddock portions (undyed)  
10 decent sized jersey royal potatoes, washed, scrubbed and halved  
250g spinach  
100g wild garlic leaves  
1 small onion, chopped  
Splash of white wine  
150ml double cream  
100g butter

Boil the potatoes in salted water for 20-30 minutes until you can pierce a knife through them with ease. Drain off the water and add half the butter. Replace the lid and leave on the side to soak up.

A tip when cooking vegetables is to only use enough water to cover them to save energy and time. The same applies when taking a bath!

To cook the haddock, simply grill with a little black pepper for 6-8 minutes, no need to turn.

For the spinach, sauté the onion with the other half of the butter until soft, add a splash of white wine and continue heating to reduce the wine by half, add the cream and reduce the sauce by half again. Then add the spinach and wild garlic and cook until they wilt.

To assemble, place the spinach on a plate with the new potatoes and haddock.