

# SMOKED HADDOCK RISOTTO FISHCAKES

SERVES 2

## INGREDIENTS

2 naturally smoked haddock fillets,  
skinned and pin-boned

500ml fish stock

Butter

1 onion, finely diced

1 stick celery, finely sliced

1 garlic clove, crushed

200g Arborio rice

Glass white wine

Handful parsley, chopped

Handful dill, chopped

1 lemon, juiced

Sunflower oil, for deep-frying



2 handfuls plain flour

Dash white wine vinegar

2 eggs

Homemade Hollandaise sauce

● Put the smoked haddock in an oven-proof dish and add enough fish stock to cover. Bring to the boil, then cover and simmer for 5 minutes, until cooked through. Leave to cool, then remove the fish and set aside. Retain the fish stock.

● Melt a knob of butter in a pan and sweat the onion, celery and garlic until soft, then add the Arborio rice and cook for around 1 minute. Pour in the white wine and reduce by half, then add the reserved fish stock in stages, stirring regularly and waiting until the rice has absorbed it before adding more. Once all the stock has gone in, remove from the heat.

● Stir the haddock, parsley and dill into the rice mixture, then add lemon juice and seasoning. Leave to cool and then shape into 4 tennis ball-sized fishcakes.

● Preheat the sunflower oil to 180°C/350°F in a large pan or deep-fat fryer. Roll the fishcakes in seasoned flour until fully covered, then deep-fry until golden-brown and piping-hot throughout.

● Bring a pan of water, the white wine vinegar and a pinch of salt up to the boil, then reduce to a gentle simmer. Crack in the eggs and poach them for 3–4 minutes.

● Serve the fishcakes with the eggs and a drizzle of Hollandaise sauce on top.