



## CULLEN SKINK RECIPE

Cullen skink, one of Scotland's most famous dishes. It's a thick Scottish soup made of smoked haddock, potatoes and onions and leek. An authentic Cullen skink will use Finnan Haddie, but it may be prepared with any other undyed smoked haddock. This soup is a local speciality, from the town of Cullen in Moray, on the northeast coast of Scotland. Skink is the Scottish term for a knuckle, shin, or hough of beef, so most soups made of these parts were called skink.

### Ingredients

- 1 large finely diced onion
- 500g peeled, diced rooster potatoes
- 1ltr clear fish stock
- 500g diced peat smoked haddock (Finnan Haddie)
- 1 leek finely shredded
- 1ltr double cream
- salt and pepper

### How to prepare

Sweat the onions in a large soup pot with a little oil, add potato and cover with fish stock, simmer until potatoes are half cooked then add the smoked haddock, bring back to a simmer, add cream and leeks, simmer until the veg is cooked, season to taste and serve topped with crispy streaky bacon pieces (optional), crust bread and butter.