



The Olde Scots Kitchin



Cullen Skink

Ingredients

500g (18oz) smoked Cod
500g (18oz) floury potatoes
1 litre (1¾ pts) milk
150ml (5 fl oz) cream
1 onion (roughly chopped)
1 tblspn spring onion (chopped)
½ tblspn chives (finely chopped)
100g (3½ oz) crispy bacon (optional)
50g (2 oz) butter

Directions

Peel and dice the potatoes into 2cm cubes.

In a pot, melt the butter and gently fry the onions until soft.

Add the potatoes and stir until they start to catch the base.

Add the milk and simmer for 15 minutes stirring occasionally.

Add the Cod and spring onion and simmer for further 5 minutes.

Finally, add the bacon and cream to give the soup a velvety texture. Garnish with the chopped chives.

Serves 4