

2014 Traditional Cullen Skink World Championship - Winning Recipe

Makes 3 hearty or 4 generous portions

Medium onion very finely diced (I lost a bit of fingernail during the competition, THAT fine)
250g Duke of York potatoes from Stuart Morris at Balgersho, diced to 1cm
25g unsalted Scottish butter
10ml Stark's rapeseed oil
Salt and pepper
300ml water from your favourite well
250g undyed smoked haddock from the lovely wee fish shop in Lady Wynd, Cupar (make the effort, you do want to win!)
500ml full fat gold top milk from Graham's
Chiffonade of parsley and chives

Lay the fish in a wide enough pan for it to lie flat, cover with the milk and bring to the boil. Turn off the heat and leave to rest for five minutes.

Tip the onion, butter, oil, salt and pepper into a large pan and fry gently until the onion is transparent. You are smart enough to know that if the onion colours it will become bitter and you will have to start again. Tip in the potato and fry for another few moments. Crank up the heat and add the water, lift the fish from the milk and pour it in. Ease down to a gentle simmer (the soup, not you).

Break the fish into large chunks, removing any skin or bones.

Chop some parsley and chives until you can't bear to chop any more, that is a chiffonade.

Tricky bit klaxon

Not that tricky, really. Take a couple of ladles of the soup and pound in a mortar and pestle until smooth, then tip back in. You now have a thick soup that still has chunks in it. Aren't you clever!

Slide the fish back into the soup, warm through gently then serve with a sprinkle of chiffonade on top and crusty home made bread on the side. You DO make your own bread, don't you!

Neal Robertson, World Cullen Skink Champion 2014, www.thesponco.com