

## **Creamy Smoked Haddock with Leek and Bacon, Parmesan Biscuit**

Serves 4

### ***Parmesan Biscuit***

120gm plain flour  
120gm soft unsalted butter  
160gm finely grated Parmesan  
1 sheet of greaseproof paper  
Medium sized ring cutter

Mix all of the ingredients together in a bowl then place in the fridge to rest for 20 minutes. Once rested, roll out thinly and cut into rings. Place on the greaseproof paper. Rest again for 20 minutes in the fridge, then bake at 180c for 8-10 minutes until golden. Remove from the oven and allow to cool before using.

### ***Smoked Haddock***

200gm Whitby smoked haddock, diced  
1 leek, washed and diced  
6 rashers of diced smoked back bacon  
100gm smoked Applewood cheese  
½ glass of white wine  
½ pt double cream  
1 banana shallot peeled & finely chopped.

Fry the chopped shallot in a frying pan for 1 minute, then add the leek and continue to fry until soft but not coloured. Add the bacon and the white wine and reduce by half. Add the cream and bring to the boil until the cream starts to thicken [approximately 2 minutes]. Now add the grated cheese and diced haddock and stir until the fish is cooked. Remove from the heat and season if necessary. Remember the haddock and bacon are naturally salty.

### ***To Assemble***

Layer the haddock mix and biscuits and place in the centre of the plate. Garnish with salad leaves and herbs. Drizzle a little herb oil around the plate and serve.

If you are having a dinner party, the biscuits can be made up to a week in advance stored in an airtight container. The haddock mixture can also be prepared before and assembled when needed.