

Grilled Whitby Smoked Haddock & Laceys Cheese Rarebit wild garlic pureed potatoes Plumpton asparagus spears

Serves four

4x 180 gm Smoked Whitby haddock
1 bottle of Yorkshire dark ale
250 gm Laceys cheese
1 tablespoon of Colman's English mustard
1 teaspoon of Worcestershire sauce
Salt to taste

4 Maris Piper potatoes
A hand full of washed wild garlic leaves from a public woodland area
(The season for wild garlic is from late April until early June)
Butter to mix
Cream to mix
Seasoning to mix

Method

Heat the beer up in a pan until hot, then beat in the grated Laceys cheese with a wooden spoon.
Add the mustard, Worcestershire sauce and a pinch of salt
Using a hand held stick blender blitz the mix until smooth
Cool down and spoon over the smoked fish and place on a greaseproof paper in the oven at 180°C for 10 minutes.

Boil the Maris Piper potatoes until soft in salted water.
The drain off and mash with a potato masher, next add the cream and butter depending how creamy or buttery you want this, alter as necessary.
As a guide about 60 gm of butter and 4 tablespoons of cream to whisk in.
Next add the chopped wild garlic it is best just to slice it in to shreds and add it in raw as the garlic flavour is subtle not too strong.
Peel the asparagus spears if they are thick but if they are thin just crack them where they break and discard the woody base. Cook in boiling salted water and mix with a knob of butter to glaze.

Place the wild garlic mashed potato in the centre of the dish, with the smoked haddock and Laceys cheese rarebit on top of the mash. Prop the butter glazed Plumpton asparagus spears on the side of the Rarebit.
Serve with a swirl of herb oil or some tomato salsa or even a spoon of white wine fish cream sauce.