

Smoked Haddock Gratin

A really simple to make, rich and creamy fish gratin that's packed with hidden vegetables like spinach and tomato - a family bake.

Serves 4

Ingredients

- 500g leaf spinach
- Butter for greasing
- About 500g (2 fillets) smoked haddock, skinned and cut into 4 portions
- 12 cherry tomatoes, halved

For the topping

- 200ml double cream or crème fraîche
- Juice ½ lemon
- 100g cheddar cheese, grated
- 2 spring onions sliced
- Small grating of nutmeg
- A handful dried breadcrumbs

Heat oven to 180C/160C fan/gas 4. Place the spinach in a large colander in a sink and carefully and slowly pour over a kettleful of hot water to wilt it. Cool again under the cold tap then squeeze out as much liquid from the spinach as possible. Butter a medium gratin dish. Roughly chop the spinach and scatter evenly over the base of the dish. Season the spinach lightly with salt and pepper and lay the haddock fillets, skinned side down on top. Nestle the tomatoes among the haddock fillets.

Mix all the ingredients for the topping, except the breadcrumbs, in a small bowl and season with lots of pepper and a little salt. Dollop and spread the mixture over the fish and spinach. Scatter everything with the breadcrumbs and bake for 30 mins until bubbling and golden. If you like things really grilled finish for a few minutes under a hot grill. Serve straight from the dish.

Original recipe available [here](#) (By Barney Desmazery)

Tried this Recipe? [Tweet us your comments or photos to @FishmongersFR](#)