



## TREWITHEN DAIRY

GLYNN VALLEY · CORNWALL

# SMOKED HADDOCK & MUSSEL CHOWDER WITH SPRING GREENS

## DESCRIPTION

We wanted our bowl of chowder to not simply be pale cream in colour, whilst still using our dairy to offer that familiar and well-loved creamy soup quality. To achieve something a bit different that still works with the mussels and smoked haddock we went for a variety of spring greens and fresh herbs. This recipe is worth trying if you love a good traditional chowder but are also a bit adventurous – enjoy!

40  
mins

serves  
4

## INGREDIENTS

### For Chowder:

- 100ml White Wine
- 300g Cubed Potato
- 150g Smoked Bacon Lardons
- 400ml Trewithen Dairy Milk
- 200ml Trewithen Dairy Double Cream
- Salt and Pepper
- 200g Smoked Haddock
- 24 Mussels
- 1 Bay Leaf
- 50g Trewithen Dairy Butter

### For The Greens:

- 6 Spring Onions
- 1/2 Fennel Bulb finely diced
- 2 tbsp Parsley finely chopped
- 100g Asparagus
- 100g Broad Beans
- 2 Leeks
- Handful of Watercress

Garnish with Lemon Oil and Water Biscuits – Also try with sea vegetables

## METHOD

Start by par boiling your diced potato and then add in the broad beans and asparagus to blanche them in the boiling water. Drain and leave to one side whilst you prepare the Chowder base. In a large saucepan melt butter and add in the bacon lardons, diced fennel, spring onion and leeks.

When the bacon is caramelised after 4-5 minutes add in your wine to deglaze the pan. Combine the bay leaf, mussels and smoked haddock in the pan. Then pouring in the milk and double cream followed by the potato, asparagus and broad beans. Bring gently to a boil and cook for 4-5 minutes until the mussels are all open and the haddock is cooked. Garnish with finely chopped herbs, watercress and water biscuits.

If you want to finish the chowder with something a little extra special, then try chargrilling some large prawns and placing on top.