

## **Scalloped Potato and Smoked Fish Pot**

### **Serves 6**

This recipe is perfect for a last-minute dinner party, utilising a simple list of ingredients, some of which - like potatoes, garlic and lettuce - you may already have. The Le Creuset 3-ply Stainless Steel 28cm Saut use is the perfect pan for the job. The wide interior gives a large surface area for one-layer cooking and allows the potatoes to brown perfectly both on the base and on top while in the oven.

Preparation time: 20 minutes

Cooking time: 60 minutes

### **INGREDIENTS**

A glug of olive oil

2kg potatoes, parboiled for 15 minutes with skins on

2 large leeks (about 200g), finely sliced

½ small lettuce (about 100g), roughly sliced (optional)

3 large cloves garlic, roughly chopped

8 sprigs thyme, leaves picked

400ml whole milk

350ml double cream

500g smoked or white fish (ideally MSC certified), cut into 3cm cubes

Lettuce to serve, dressed with lemon and olive oil

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### **METHOD**

#### **Perfect for this is: Le Creuset 3-Ply Stainless Steel 28cm Saut use**

Preheat oven 200 C/ Gas Mark 6

1. Place the 28cm Saut use on a medium heat and drizzle with a generous glug of olive oil. When hot add the sliced leeks, lettuce and a pinch of salt, gently fry with the lid on, stirring occasionally for 5 minutes or until the leeks brighten and begin to soften.
2. Meanwhile slice the parboiled potatoes into 3-4mm thick slices.
3. Next add the garlic and thyme leaves to the leeks and fry for a further minute.
4. Pour the milk, cream, fish and potatoes into a large mixing bowl, add the leek mixture and season generously with salt and pepper. Stir together, being careful not to break up the potatoes, taste and adjust the seasoning if required. Pour the potato mixture back into the Saut use, flatten out the mixture and place in the oven without the lid for 30 to 40 minutes, or until golden on top. Take to the table and serve straight from the pan.
5. Serve with a big green salad on the side.

#### **Cook's Notes**

- Use the whole leek, including the green tops! They add a depth of flavour to the dish and save unnecessary waste.

- If you have any leftover ham to use up, add up to 100g at the same time as the garlic and thyme.

