

# Mandy's Creamy Kedgerree



## Ingredients

160g (6oz) Cooked Smoked Haddock  
160g (6oz) Cooked Fresh Haddock  
80g (3oz) Butter  
6 level tbs cooked long grain rice  
2 chopped large hard boiled eggs  
4 tbs fresh single cream  
Salt and pepper  
Parsley to garnish, if you're feeling posh

## Preparation

Pre-heat the oven to gas mark 3 / 320°F / 165°C.

Melt the butter in a saucepan.

Flake the fish. Add the fish, rice and most of the chopped egg to the butter. Gradually add the cream, adding more as necessary to make a nice creamy consistency.

Season with the salt and pepper and then transfer to a heat proof dish. Decorate the dish with the remaining chopped boiled eggs and cover the dish with foil.

Put in the oven and cook for 30 minutes. Serve with a few springs of parsley on top.

## Mandy Johnson, Conveyancing Executive

"This is a really tasty dinner! I sometimes add frozen peas or serve it with a side salad in the summer."

