

Smoked haddock gratin



Smoked haddock gratin Romas Foord

Mimi Spencer

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Serves 4; 276 calories per serving

250g bag baby spinach leaves
4 smoked haddock portions, about 150g each
1 tbsp seedy mustard
250g half-fat crème fraîche
50g mature Cheddar, grated
Zest of a lemon
1 beef tomato, sliced
Salt and pepper
Parsley or dill to serve

1 Preheat oven to 180C/Gas 4. Pierce spinach bag and microwave on full power for 90 seconds. Remove spinach from bag and squeeze out as much moisture as possible (press it between kitchen paper) before transferring to an ovenproof dish.

2 Combine mustard, crème fraîche, cheese and lemon zest; season carefully (the fish and the cheese will be salty). Place fish over the drained spinach and spoon the crème fraîche mixture on top. Top with tomato slices and bake for 30 minutes. Serve garnished with freshly

chopped parsley or dill.

Fast Cook *by Mimi Spencer* is published by *Short Books*, and is available from the Times Bookshop for £8.99 (RRP £9.99), free p&p, on 0845 2712134; timesbooks.co.uk

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