

SEAFOOD and ORGANIC HONEY DEW CRUMBLE

Serves 4

Ingredients

- 500ml Organic Honey Dew
- 300g skinned smoked haddock
- 200g skinned salmon fillet
- 100g skinned white fish flesh
- 100g cooked prawns
- 100g shallots, finely diced
- 100ml whipping cream
- 2 tablespoons of cornflour
- 500g picked leaf spinach
- 150g white bread crumbs
- 75g melted butter
- salt and pepper to taste

This rich and creamy crumble is complemented wonderfully by the zesty bite from the Honey Dew.

Method

- Pre-heat oven to 180°C, gas mark 4.
- Dice the fish flesh into 3cm cubes and remove any bones.
- In a shallow pan, bring the Organic Honey Dew to the boil with the finely diced shallots.
- Add the diced fish and cover with a lid, simmer gently for 5-7 minutes until the fish is just cooked.
- Scatter in the prawns, briefly bring back to a gentle simmer, then drain well in a colander, keeping the cooking liquor for the sauce.
- Return the cooking liquor to the pan and add the whipping cream. Bring back to the boil.
- Mix the cornflour with a little water and gradually whisk into the boiling liquor to make a thick sauce.
- Season with salt and pepper to taste, remove from the heat and gently stir back in the cooked fish and prawns.
- Blanch the spinach in boiling salted water for a few seconds and refresh in a bowl of ice-cold water. Drain and squeeze out the excess water.
- In an oven-proof dish, layer up the fish mixture with the cooked, squeezed spinach until it reaches the top.
- Coat the white bread crumbs in melted butter and sprinkle over the top of the dish to cover.
- Place in the middle of the pre-heated oven for 45 minutes until golden brown and piping hot.



Organic
HONEY DEW
Refreshing Golden Beer

