

Cullen Skink – a recipe to share

One of the most popular dishes on the menu at the Old Manor Hotel is their Cullen Skink.

The chef has shared his recipe for the soup which will never be taken off the menu along with the tiny cheese scones which make the best accompaniment.

The Lundin Links hotel usually serves the soup as a light lunch but it can be served any time you need to be warmed up.

Originating in Cullen, a harbour town on the north coast of Aberdeenshire, the soup was made from scrapings of beef. However, in the 1890s, as beef became expensive, and the town specialised in smoked haddock, locals began making their own version.

Recipe for Cullen Skink with mini cheese scones

Cullen Skink serves 4 to 6

2 medium leeks

2 large baking potatoes

1 ½ litres fish stock – made with 2 fish stock cubes or use fresh fish stock

2 medium fillets of pale smoked haddock – deboned and cut into 1 inch pieces

500 ml double cream

Salt and pepper to taste

Method

1. Thinly slice the leeks and wash thoroughly.
2. Peel and dice the potatoes into 1cm dice.
3. Put the leeks and the potatoes in a large saucepan with the fish stock, bring up to the boil and then turn down to a simmer. Cook until the potatoes are tender.
4. Add the smoked haddock pieces and the double cream. Simmer for 15 mins or until the fish is thoroughly cooked.
5. Season to taste with the salt and pepper and serve with the mini cheese scones.
6. Any that's left can be cooled and refrigerated for up to 3 days.

Mini cheese scones – makes 8/10

Ingredients

1½ oz (40 g) Parmesan (Parmigiano Reggiano), grated

1 oz (25 g) butter

1 large egg

approximately 2-3 tablespoons milk

freshly milled black pepper

1½ oz (40 g) strong Cheddar, grated

1 tablespoon olive oil

6 oz (175 g) self-raising flour

½ level teaspoon salt and pepper

½ level teaspoon mustard powder

½ level teaspoon paprika

Method

1. Preheat the oven to 180 degrees fan/190 degrees non fan.
2. Rub the butter into the flour until it resembles fine breadcrumbs.
3. Add the cheeses, paprika, salt and pepper. Mix well.
4. Add enough milk to bind into a soft dough.
5. Turn out onto a lightly floured surface and press to approx. 2cm depth. Cut out using a 2 inch round cutter and brush the tops of the scones with a little milk. Place on a baking tray lined with baking parchment.
6. Bake for approximately 15 mins until risen and golden brown.



