

SOUP OF THE DAY!

With autumn upon us few dishes are more comforting than a hearty soup and rustic loaf. Louise McKenzie from The Greyhound Inn at Pettistree shares a personal favourite recipe



Stewart & Louise McKenzie took over the 14th Century Greyhound Inn in Pettistree in December 2012 and since then have been serving Louise's handcrafted seasonal menu using the best produce that Suffolk has to offer, but the menu always contains a nod to the couple's Scottish roots. Scottish salmon homecured by Louise in black treacle and Dalwhinnie single malt whisky has been very popular over the summer, as has Louise's whisky marmalade which is for sale at the end of the bar with her other seasonal chutneys and delicious soda bread. As we wind our way towards winter Chef Louise's mind turns to warming stews, Scottish and Suffolk game, and the gorgeous Scottish smoked haddock soup Cullen Skink. It is a personal favourite of Louise's as an old university friend was married in his hometown Cullen, where the name originates. It makes a hearty lunch sitting in front of the log burner, enjoying a pint of Adnams or even a whisky mac!



Cullen Skink; Scottish creamy smoked haddock soup & soda bread

INGREDIENTS

Serves 6

For the Cullen Skink:

500g undyed smoked haddock, skin on
500ml whole milk
A bay leaf
Knob of butter
1 onion, peeled and finely chopped
1 leek, washed and cut into chunks
2 medium potatoes, peeled, cut into chunks

For the Soda Bread:

250g plain flour
200g brown flour
200g porridge oats
15g bicarbonate of soda
8g salt
1 tablespoon of runny honey
1 tablespoon of treacle
1 lemon juiced
½ litre of semi skimmed milk

METHOD FOR THE CULLEN SKINK:

1. Put the fish into a pan and cover with about 300ml cold water. Add the bay leaf and bring gently to the boil until the fish is cooked. Remove from the pan and set aside to cool. Take the pan off the heat.
2. Melt the butter in another pan on a medium heat and add the onion and the leek. Cover and allow to sweat, without colouring, for about 10 minutes until softened. Season with black pepper.
3. Add the potato and stir. Pour in the haddock cooking liquor and bay leaf and bring to a simmer. Cook until the potato is tender.
4. Meanwhile, remove the skin and any bones from the haddock and break into flakes.
5. Lift out a generous slotted spoonful of potatoes and leeks and set aside. Discard the bay leaf. Add the milk and half the haddock to the pan and either mash roughly or blend until smoothish.
6. Season to taste and serve with a generous spoonful of the potato, leek and haddock mixture in each bowl.

METHOD FOR THE SODA BREAD:

1. Line a tin with baking parchment and preheat oven to 200°C
2. Mix the dry ingredients and the honey and treacle together in a mixer or by hand.
3. Juice the lemon and add the semi-skimmed milk to make up to half a litre. Add to other ingredients, mix well and put into the lined tin.
4. Cook for approximately 1 hour until bread sounds hollow when tapped.
5. Leave to cool on rack before serving.



THE GREYHOUND INN

Stewart and Louise McKenzie welcome you to the Greyhound Inn Pettistree.

One of the oldest pubs in Suffolk in a beautiful village setting. Chef Louise handcrafts the seasonal menu using locally sourced ingredients. Stewart serves a selection of local ales and an expanding array of single malt whiskys.

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