

Kedgeree

Ingredients

- ½ onion, finely chopped
- 55g/2oz butter
- 300g/10½oz basmati rice
- 1 tsp madras curry powder
- freshly grated nutmeg
- 200ml/7fl oz milk
- 110ml/4fl oz double cream
- 300g/10½oz naturally smoked haddock, (NOT dyed) picked over, bones removed and flesh cut into chunks
- sea salt and cracked black pepper
- small bunch parsley, chopped
- 3 hard-boiled eggs, shelled and halved
- good pinch cayenne and freshly ground nutmeg (optional)

To serve

- knob of butter
- wedges of lemon

Preparation method

1. Cook the onion gently in the butter for a few minutes, then add the rice.
2. Continue cooking gently and stirring, adding the curry powder and nutmeg. After a few minutes, add the milk, cream and 250ml/9fl oz water.
3. When the mixture begins to simmer, add the fish and continue simmering, stirring occasionally until the rice is cooked. (You may need to add a little water if the mixture becomes dry.)
4. Season, add the parsley and stir. Add the eggs and garnish with cayenne and nutmeg if using. Serve topped with a knob of butter and wedges of lemon.



less than 30 mins

preparation time

10 to 30 mins

cooking time

Serves 6

By James Martin
From Housecall

James Martin's kedgeree is perfect for a weekend brunch and on the table in half an hour.