

# James Strawbridge's Cauliflower Kedgeree

A rice and smoked fish dish with roots in India, kedgeree is now a cherished British classic. The star of this show is, of course, Macneil's Smoked Haddock Fillet which has been naturally smoked over beech wood. Chef James swaps the rice for roasted cauliflower making it light, packed with protein and so flavourful.

Serves 2-4..

## Ingredients:

- 1 large cauliflower
- 1 fillet of smoked haddock, roughly chopped
- 4 sticks of celery, finely sliced
- 1 yellow pepper, diced
- 4 free-range eggs
- 2 tbsp finely chopped fresh coriander, plus extra to garnish
- 2 tbsp rapeseed oil
- 2 tbsp Hot Lemon Sauce
- 1 tbsp finely chopped root ginger
- 1 tsp mild curry powder
- 1 tsp seaweed flakes
- 1 tsp chilli salt

## Method:

- Preheat the oven to 200°C.
- Blitz the cauliflower in a food processor with all the seasoning, herbs and spices and then transfer to a roasting tray with the celery, peppers and cauliflower leaves. Drizzle with olive oil, mix well and roast for 15-20 mins until the vegetables are cooked and have a lovely colour.
- Add the smoked haddock on top of the vegetables and return the tray to the oven for a further 12 mins.
- Meanwhile, poach some eggs in a saucepan of boiling water for 2-3 mins. Strain well. You could also choose to soft boil the eggs for around 3 ½ mins- keep the golden yolks runny!
- Finish the kedgeree with some extra chopped coriander, a drizzle of hot lemon sauce and a pinch of sea salt. I love seaweed salt here but if you don't have any, no stress.

