

Haddock with crisp bacon and sage

Serves 4

4 x 150g Scottish haddock fillets cut into strips
75g smoked bacon also cut into strips
30g butter
100ml double cream
2 tablespoons chopped sage
40g pinhead oatmeal
white pepper
garlic or onion salt to season
fresh sage to garnish



1. Start by toasting some pinhead oatmeal in a pan with a little butter and some white pepper and onion/garlic salt. Set aside.
2. Dry fry the bacon in a pan to release the fat and crisp up. Remove, then add the chopped sage and fry for a few seconds.
3. Place the fish strips in the pan turning them carefully once only.
4. Add the cream and boil until thickened.
5. Serve the fish coated in the cream and sage sauce with the crisp bacon and toasted oatmeal on top.
6. Garnish with fresh sage.