

Gimbals

East coast buttery fish hotpot with samphire and wilted wild garlic

This delicious seasonal recipe is ready in moments, its fresh and tasty ingredients are easily sourced locally. There are some brilliant fishmongers on Albion street, Halifax, who will be happy to help and prepare your fish if needs be.

Here at HQ Gimbals we have our fish delivered daily from Hodgsons of the east coast, who have their own day boats. We try and use sustainable, wild fish like Ling, Pollack, witch and Scarborough woof in our delicious hotpot. These are fearsome looking fish but the taste is amazing, you may want to stick to fish you know. Either way it's a winner!

Fish Fact

Scarborough woof or wolf fish is named because of its prominent fang-like teeth at the front, like that of a wolf.

Ingredients Serves 4

All the fish needs to be skinned, boned and diced into 1inch chunks the choice of fish is up to you, but this is what we use.

250g Hake, or any firm White fish
250g Salmon
250g Smoked haddock
200g Best quality prawns
½ litre Fish stock fresh (or super-market)
1 glass white wine
1 Lemon juiced
1 bay leaf
1/3 block Butter
1 small pkt samphire
1 handful young Wild garlic leaves, well washed, drained and roughly shredded.

Method

We do not season this dish as the smoked haddock can be salty.

Bring the fish stock white wine, bay leaf and lemon juice up to boil.

Add the fish, simmering gently for just a couple of minutes, testing till the fish is just cooked.

Add the butter, prawns and samphire after a minute, add the wild garlic.

Remove from the heat immediately and serve into warmed bowls with hunks of sourdough or crushed Jersey royal potatoes.