

Haddock & leek Scotch egg

Smoked haddock, potato and herbs; parsley and caper dressing. Six portions, each with one medium hen’s egg cut into two halves.

Batch: 6 portions | Filling: 85g per egg | Quantities confirmed by Craig Davies.

FILLING & EGGS

Medium hen’s eggs, for centres	6
Smoked haddock, cooked, boneless, drained	240g
Floury potato, cooked, riced and steam-dried	180g
Leek, cooked, cooled and well drained	65g
Flat-leaf parsley leaves, finely chopped	15g
Chives, finely sliced	5g
Lemon zest	2g
Dijon mustard	3g

Filling totals 510g: divide into 6 x 85g. Parsley, chives and leek provide the green element. Use dry potato and well-drained fish and leek so the filling holds its shape.

COATING & FRYING: PREPARATION ALLOWANCES

Plain flour	60g
Eggs, beaten, for coating	2
Fine dry breadcrumbs	150g
Neutral frying oil	As required

Coating amounts are working allowances, not measured consumption. Some will remain unused. Record actual uptake and oil allocation for accurate costing. Season the filling after tasting the haddock and mustard.

DRESSING AND ASSEMBLY

Keep the photograph's character.

Retain the crisp golden shell, green-flecked filling, two exposed egg halves, textured green dressing beneath and a small herb garnish.

PARSLEY & CAPER DRESSING: 150g BATCH

Flat-leaf parsley leaves	25g
Capers, drained and rinsed	20g
Rapeseed oil	75g
Lemon juice	15g
Water	10g
Dijon mustard	5g

Finely chop parsley and capers and combine with the remaining ingredients. Target 25g per plate. Taste before adding salt. A parsley and caper dressing developed to match the photograph's green, textured accompaniment.



PLATING STANDARD

Per portion: one Scotch egg, 85g filling, 25g dressing and a few small herb leaves.

Cut cleanly into two halves. Present one half forward and one behind, cut faces visible. Spoon the textured dressing beneath and slightly around the egg. Keep the yolks visible and most of the crumb dry.

Photograph: Craig's previously prepared dish. The parsley-caper dressing is the agreed interpretation of the green accompaniment.

KITCHEN METHOD

Preparation to service.

Equipment: saucepan, steamer or poaching pan, potato ricer, scales, mixing bowls, coating trays, fryer, probe thermometer and a sharp knife.

1. Prepare the centre eggs

Cook six medium eggs to the centre texture appropriate to your service procedure. Cool promptly and peel carefully. Keep chilled. A soft centre should follow the venue's egg-sourcing and food-safety procedures.

2. Prepare the filling ingredients

Steam or gently poach undyed smoked haddock in water until cooked. Remove skin and bones, drain and cool. Cook floury potato, drain, steam-dry and rice. Soften finely sliced leek gently with a little water, then drain thoroughly and cool. Weigh the cooked ingredients as listed.

3. Mix and portion

Combine 240g haddock, 180g potato and 65g leek with the parsley, chives, zest and mustard. Retain some fish flakes. Taste before adding salt; add pepper if required. Divide the 510g mixture into six equal 85g portions.

4. Wrap and coat

Flatten each filling portion, enclose a peeled egg and seal without gaps. Keep thickness even. Coat in flour, beaten egg and fine crumbs, shaking off excess at each stage. Chill until firm enough to handle.

5. Make the green dressing

Finely chop the parsley and rinsed capers. Combine with mustard, lemon juice, water and rapeseed oil. Keep a spoonable, textured consistency. Stir before portioning; allow 25g per plate.

6. Cook and plate

Deep-fry in clean oil until evenly golden and the filling is heated through under the venue's established cooking process. Drain well. Halve with a sharp knife and plate as shown, adding a few small herb leaves. Exact cooking time depends on egg size, filling thickness and starting temperature.

ALLERGENS: fish, egg, wheat/gluten and mustard. Confirm against actual supplier labels, breadcrumbs and preparation aids. Check shared-fryer cross-contact. This water-cooked formulation adds no milk.

Kitchen controls: use the venue's documented chilling, storage and cooking procedures. Shelf life, holding and reheating limits are not specified here. Cost the cooked ingredient yields and actual coating/oil usage.