

Cullen Skink World Championship Winners Recipes

Traditional Cullen Skink

Judges Award: Kellie Spooner, The Aberlour Hotel

Smoked Haddock, onions, potatoes, milk, cream, butter, water, salt and pepper

Sautéed onions in butter until soft and add water and cubed potatoes. Boil some more potatoes in another pan until soft and mash. Add mashed potatoes to original pan then add smoked haddock until soft and flaky. Season with salt and white pepper and serve.

People's Choice Award: Alison Spooner, The Aberlour Hotel

Smoked Haddock, Onions, milk, cream, salt, pepper, potatoes and water

Fry off onions until soft and add water, fish, potatoes and milk and simmer until cooked. Finish with cream and season with salt and pepper.

Cullen Skink With a Twist

Judges Award: Kellie Spooner, The Aberlour Hotel

Smoked haddock, potatoes, onions, leeks, milk, cream, chicken stock, egg, panko bread crumbs, dulce, capers, butter, flour, salt black pudding and haggis

Sautéed onions and leeks in butter until soft and add water, chicken stock and cubed potatoes. Simmer until soft. Add milk and warm through then add smoked haddock and finish with cream, salt and pepper. In another pan poach eggs until soft then set aside. Make batter with flour and water and coat mini haggis and black pudding Bon bons and shallow fry until crispy. Roll poach egg in flour and egg wash and coat with crushed Parma ham & panko bread crumbs and shallow fry until golden. Place raw capers in oil to crisp up along with finely shredded onions. Place soup in bowl and place Haggis bon bons on top with crispy egg. Scatter capers and onions and garnish with Dulce

People's Choice Award: Kai-Uwe Stutzkeitz

Potato, leek, smoked haddock, onions, cream, milk, fish stock, Ayrshire wild garlic, Ayrshire wild garlic pesto, Stornoway black pudding, Black Forest ham, butter, salt, pepper.

Melt butter, add diced onion and potatoes - sweat them off, add diced leek - sweat off as well, add some fish stock, put diced haddock & milk in and let all simmer together for a while. when potatoes are soft, add wild garlic pesto, salt & pepper for seasoning. arrange in dish, top with Black Forest ham and black pudding, sprinkle with fresh wild garlic.

Find out more about the origins of the dish on our [Cullen Skink](#) page.