

Smoked Haddock Mousse

Another regular on the buffet table at Saxby parties. The recipe says to serve it in a soufflé dish but Mum used to make it in a ring mould and turn it out. Very classy and completely delicious. (Becca)

There are very few things I miss about not eating meat and fish, and although I can't have eaten this in over 30 years, my tastebuds can remember exactly how good it is. (jojo)

Ingredients

200g smoked haddock (weighed when cooked and flaked)

2 eggs, hard boiled

300ml cold bechamel sauce

150ml mayonnaise

14g gelatine

75ml chicken (or vegetable) stock

75ml double cream, lightly whipped

Watercress, cucumber slices or rocket, to serve

Did it not have horseradish sauce in it? - Ah – that might have been the mackerel pate (Olly)

Method

Have the haddock ready cooked and flaked, and the eggs chopped. Mix the bechamel sauce and the mayonnaise together. Soak the gelatine in the stock, dissolve it over a gentle heat and add to the sauce mixture. Stir in the haddock and eggs, and as the mixture begins to thicken, fold in the cream. Turn into a soufflé dish or ring mould, cover and leave to set in the fridge.