



Seafood chowder

SOURCE [DONALSKEHAN.COM](https://donalskehan.com) | SERVINGS 6

TOTAL 45MIN

1 tbsp **unsalted butter**

1 **onion, peeled and finely chopped**

50g **pancetta, cut into cubes**

2 **thyme sprigs, leaves picked**

1 **bay leaf**

300g **potatoes, peeled and chopped**

1 litre **fish stock**

Sea salt and ground black pepper

150g **cod or haddock, skinned and flesh cut into 2cm pieces**

150g **salmon, skinned and flesh cut into 2cm pieces**

250g **undyed smoked haddock, skinned and flesh cut into 2cm pieces**

1kg **mussels in their shells, cleaned**

1 tbsp **finely chopped flat-leaf parsley**

160ml **double cream**

Smoked salmon, cut into strips, to garnish

1 Melt the butter in a large pot over a medium-high heat. Add the onion and fry for 3–4 minutes until softened. Add the pancetta and continue to fry until it colours, then stir in the thyme leaves, bay leaf and potatoes and cook gently for 2–3 minutes before adding the fish stock. Season well with sea salt and ground black pepper.

2 Simmer for 10–15 minutes until the potatoes are tender yet firm. Add the cod, salmon, smoked haddock and mussels and simmer gently for 5 minutes. Discard any mussels which haven't opened whilst cooking.

3 Remove the pot from the heat and gently stir through the parsley and cream. Try not to stir too vigorously as the fish chunks will break up.

4 Serve in warmed deep bowls with the strips of smoked salmon as a garnish on top.