

# Smoked Haddock Palusami with Sourdough Bread



## Ingredients

1 tbsp olive oil, plus extra for drizzling  
1 onion, chopped  
1 garlic clove, grated or chopped  
1 tsp curry powder  
300g/10½oz cavolo nero, stems removed and leaves chopped  
700ml/1¼ pint full-fat coconut milk  
150g/5½oz smoked haddock  
salt and freshly ground black pepper  
sourdough bread, cut into thick slices, to serve

## Method

Preheat the oven to 200C/180C Fan/Gas 6. Heat the oil in a saucepan and sweat the onion until it is translucent but without colour. Stir in the garlic and curry powder. Add the cavolo nero and stir for 2–3 minutes, or until wilted. Add the coconut milk and season with a pinch or two of salt and a few twists of black pepper. Bring to a simmer, stirring constantly.

Pour the mixture into a large baking dish. Cut the smoked haddock into chunks, place over the top and cover with kitchen foil. Bake in the oven for 40 minutes, stirring halfway through.

Remove the foil and continue to bake for a further 5 minutes. Leave to rest for 5 minutes.

Drizzle the sourdough with some olive oil and toast on a griddle pan. Serve the palusami with the sourdough.