

Herring, spring onion & bacon bubble n' squeak

25g unsalted butter
 1 large bunch of spring onions, finely sliced
 50g diced bacon
 350g Maris Piper mashed potato without cream and butter
 2 tbsp olive oil
 2 egg yolks
 Salt and milled white pepper
 3 tbsp plain flour

1. Melt the butter and fry the bacon then add the spring onions and fry for 1 minute.
2. While the mashed potato is still warm, add the olive oil, egg yolks, spring onions and bacon, then season with the salt and pepper. Fold in the flour and then divide the mix into four to form round potato cakes.
3. Pan fry the cakes in the remaining butter and olive oil.

8 Herrings

Olive oil

Unsalted butter

For the mustard sauce:

50g unsalted butter

1 shallot, chopped

1 carrot, chopped

1 stick of celery chopped

A few tarragon leaves

2 glasses white wine

300ml fish stock

80 ml double cream

2 tsp grain mustard

1. Melt the butter and cook the vegetables and tarragon without colouring until they are soft.
2. Add the white wine and reduce until almost dry, then add the stock and reduce by half. Add the cream and reduce by one third.
3. Strain the sauce and whisk in a knob of butter and then whisk in the mustard.
4. Cook under a hot grill
5. Sit the herring on top of the potato cakes and pour some of the sauce around.