

Cabbie Claw

Serves 4

1 ½ lb Cod Fillets
2 [teaspoons](#) grated horseradish
Sprig of Parsley
2 lb potatoes, boiled and mashed
1 Hard Boiled Egg, roughly chopped
[Paprika](#)
1 tablespoon chopped parsley

FOR THE SAUCE;

1 ½ oz flour (6 tablespoons)
¾ cup milk
1 ½ oz butter (3 tablespoons)
¾ pint fish liquor (see recipe)
[salt and pepper](#) to taste

Place the cod fillets in a pan with the horseradish, sprig of [parsley](#) and salt. Cover with 1-½ pint water, bring to the boil and simmer until the fish is cooked. Drain, reserving ¾ pint of the liquid for the sauce. Pipe a border of mashed potato around a large ashet and arrange the fish in the center. Keep warm while making the sauce. Melt the butter in a [saucepan](#), add the flour and cook for a few minutes without colouring. Add the fish liquid and milk, bring to the boil and cook to thicken. Stir in the hard boiled egg, season and pour over the fish. [Garnish](#) with parsley and paprika.

Recipe taken from the book "A FEAST OF SCOTLAND" by Janet Warren, copyright 1979