

Kedgerree

Yield: 4 servings

2 Eggs, hard-cooked - peeled, chopped fine
1 1/2 c Flaked finnan haddie - freshened, boned, skinned (or any smoked fish)
3 c Cooked basmati rice - (try brown basmati rice)
3/4 c Heavy cream
1 1/2 ts Curry powder (or to taste)
1/2 ts Freshly grated nutmeg
Generous grindings of pepper
3 tb Lemon juice
Lime wedges

PREHEAT OVEN TO 325F. Put the eggs, fish and rice in a large mixing bowl; toss together lightly to mix. Put the cream in a small saucepan, add the curry powder and nutmeg, heat, stirring until the spices are blended. Add the cream mixture, pepper, and lemon juice to the rice mixture, and gently toss. Taste for salt and seasoning and adjust if needed (the dish won't need any salt if the smoked fish is salty). Put the Kedgerree in a casserole and heat in oven only until piping hot. Serve on a platter surrounding softly scrambled eggs, and garnished with lime wedges. An excellent breakfast dish!