

# Line-Caught Whitby Cod, Trotters, Tripe, Broad Beans and Peas

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*Servings: 4 Portions*

## *Ingredients: For the pigs' trotters*

2 (approximately 550g)	Suckling Pigs' Trotters (singd with a mini-blowtorch)
140g	Streaky Bacon
2 litres	Chicken Stock
115g	Carrot
55g	Celery
115g	Onion
	Small Handful Fresh Parsley Stalks
1	Sprig Fresh Thyme

## *Method:*

1. Place the trotters and bacon in a heavy-based pan, cover with cold water and bring to the boil.
2. Using a spoon, remove the scum from the surface of the pan. Drain, clean the pan and place the trotter and bacon back into the pan.
3. Add the remainder of the pigs' trotter ingredients; bring to the boil and simmer for two hours. Remove from the heat and allow the stock to cool.
4. Carefully remove the trotters from the stock and set aside. Drain the stock through a muslin cloth into a large bowl and place into the fridge to form a set jelly. Discard the rest of the stock ingredients.
5. Carefully pick the meat and skin off the trotters, discard all the bones and cartilage. Reserve the meat and skin and break into small pieces.

## *Ingredients: Cod*

60g x 4	Pieces Cod Fillet (skinned and pin boned, skin reserved)
300ml	Vegetable Oil (for deep frying)

## *Method:*

1. Wrap each cod fillet in cling film and then vacuum-pack using a commercial vacuum-packing machine.
2. Cook in a water bath, maintaining a temperature of 47C/120F, for 20 minutes.
3. Pour the vegetable oil into a small saucepan and heat until a small cube of bread turns golden-brown in 30 seconds. (CAUTION: do not leave hot oil unattended as hot oil can be dangerous.)
4. De-scale the cod skin and dry on kitchen paper. Carefully lower the cod skin into the hot oil and deep fry for five minutes, remove with a slotted spoon and drain on kitchen paper.

*To Serve:*

60g	Pig's Tripe
40g	New Seasons Peas (blanched)
40g	New Season Baby Broad Beans (blanched)

1. Place 85g of cooked pigs' trotter into a heavy-based saucepan and add the pigs' tripe, peas and broad beans.
2. Add 200ml/7fl oz of the jellied stock and carefully bring to the boil.
3. Remove the ingredients from the stock and distribute evenly among four bowls.
4. Remove the cod from the vacuum-packed bags and place on top of the broad beans, peas, tripe and trotters.
5. Spoon over the remaining stock and serve immediately, garnished with the deep-fried cod skin.