

FISKEGRATENG (FISH AU GRATIN)

Ingredients

3 spring onions	2 eggs
Salt and pepper	4 Tbsp flour
1 cup macaroni	3 Tbsp bread crumbs
1 lb 5 oz wolf fish or haddock	1 3/4 cups milk
4 Tbsp butter, unsalted	Boiled potatoes
	1 - 1 1/2 tsp nutmeg

Directions

1. Coarsely chop the spring onions. Cook the macaroni in the usual fashion.
2. Melt butter in a saucepan; add flour, and stir milk in all at once. Bring to a boil and let simmer for 10 minutes. Add the spring onions for the last 2 minutes. Season with salt, pepper, and nutmeg.
3. Cut the fish into bite-size cubes.
4. Separate the eggs and add the yolks to the sauce while stirring. Whip the whites until frothy.
5. Blend the fish, sauce, and macaroni and pour into a baking dish. Top with the whipped whites and sprinkle with bread crumbs.
6. Bake in the oven at 350 degrees for 40 minutes.
7. Serve with melted butter and boiled potatoes.