

## CLASSIC FISH PIE



**Serves four**

### INGREDIENTS

- 300g Diced mixed fish (cod, salmon, plaice, smoked haddock, smoked salmon), any that you can get - most supermarkets sell fish pie mix at the fish counter
- 100g Tiger prawns
- A few sprigs thyme and bay leaf
- Small glass white wine, dash of Pernod (not essential)
- 1 onion

### METHOD

- Peel carrots and onion, trim leek and slice into matchstick size batons, save any trimmings. Sweat down batons in 30g butter until soft.
- Peel potatoes, roughly chop and boil in salted water until soft. Mash with half of the remaining butter and cream and two of the eggs.
- Check fish for and bones and dice into 2cm chunks. Place in tray with Thyme and bay leaves, tiger prawns, vegetable trimmings, white wine and Pernod. Add a pinch of salt and pour over kettle of boiling water until barely covering fish, place tray in oven at 180c and cook for 5 minutes.
- Boil a pan of water, place remaining eggs in and bring to boil for 6 minutes before running under cold tap and peeling.
- When cooked, remove the fish and prawns and reserve. Strain stock into pan and reduce by half. In a second pan melt remaining butter and flour to form roux, slowly pour in hot stock stirring to ensure no lumps, add remaining cream, chopped herbs and check seasoning and consistency, it needs to be thick enough to coat the back of wooden spoon.
- In base of dish spread the vegetable mix before placing boiled eggs in each 1/4 of dish, evenly distribute fish and prawns before pouring over sauce. If you have one, put mash potato in a piping bag and pipe over evenly, if not using 2 forks distribute mash over evenly before going into oven at 160c for 10-15 minutes. Pie can also be made in advance and chilled. It

will need 25-30 minutes depending on depth of dish. When hot grill the top slightly to gain nice even golden brown colour and crunch.