

Creamy Fish Pie

Serves 8:

225 g Salmon and 225 g Natural Smoked Haddock
225 g Fresh Haddock, Cod or Pollock
1 pkt Cooked Prawns, defrosted
300 ml Water, 2 Bay Leaves, 1 glass White Wine, 1 Lemon
75 g Butter
1 lrg Onion
1 pkt Baby Leaf Spinach
3 hard-boiled Eggs
1 clove Garlic
50 g Cornflour
150 ml Crème Fraiche
3 tbsp Chopped Parsley and 1 tbsp Chopped Chives
800 g Potatoes, peeled and chopped into chunks



- Skin the fish fillets. Cut the fish into pieces. Place in a pan and cover with the water. Add in the bay leaves and the two lemon halves and the white wine.
- Bring slowly to the boil, cover, take off the heat and leave for 10 minutes.
- Melt 25 g of the butter in a frying pan and add the onion and cook until softened but not brown.
- Melt 25 g more of the butter, add the garlic and cook for 1 minute. Stir in the baby spinach until wilted.
- Use a slotted spoon to remove the fish and reserve the stock.
- Add the flour to the onion and stir to cook for 1 minute.
- Off the heat, gradually stir in the reserved stock. Return to the heat and stir continuously until thickened.
- Add in the crème fraiche and season. Stir in 1 tbsp of chopped parsley and chives.
- Place the fish, the defrosted prawns and spinach in an ovenproof dish. Place a layer of hard-boiled egg on top.
- Cover with the cream sauce.
- Cook the potatoes in boiling salted water until tender.
- Drain and mash with the remaining 25g of butter. Season really well.
- Spoon the potatoes on top of the fish. Sprinkle with breadcrumbs. Place dish on a baking tray.
- Bake in the oven at 200c for 30-35 minutes until the topping is golden and the fish mixture is bubbling.
- Garnish with the remaining chopped parsley to serve.