



Fish Pie

Ingredients

- Apprx 500g fish of choice*
(I used 250g Hake & 250g Haddock)
- 250ml creme fraiche
- 250ml sour cream
- 150g frozen peas
- 150g frozen corn
- 6-8 potatoes
- Lemon
- Dill
- 2 tsp Dijon Musturd
- Salt
- Pepper

*This recipe works well with most types of fish, but a half and half ratio of hake and haddock are my favorite combination. Haddock adds a great smokey salty flavour, which compliments the creamy pie beautifully.

Method

- 1** In a bowl, mix together the equal parts of creme fraiche and sour cream. Add in the dijon mustard, fresh dill and juice of 1/2-1 lemon. Season with salt and pepper to taste.
- 2** Add in the frozen peas and corn. Cut or flake the uncooked fish fillets into smaller portions. Add into the mixture. The fish and frozen peas/corn will cook through during the baking process so it doesn't need to be cooked beforehand. Set aside.
- 3** Boil 6-8 potatoes and once cooked (test with a knife/fork), mash the potatoes. Add in 2-3 teaspoons of butter and a dash of milk to make the mash extra creamy and season with salt.
- 4** Put the fish mixture into a 26-28cm pie dish and layer mashed potatoes on top.
- 5** Place into a 180 degree oven (that's been preheated) for 40 odd minutes until the mashed potato pie crust is golden brown.
- 6** Serve warm with side dish of your choice and enjoy with a glass of wine.

Tips: Use FRESH fish or if using previously frozen fish ensure that it has completely thawed to room temperature in order not to retain any water, as this will impact the consistency of the pie filling.

Upgrade this FISH pie into a FISHERMANS pie by adding de-shelled prawns.

