



# HERBY FISH PIE

Serves 4

Preparation time: 20 minutes

Cook time: 30 minutes



**You can vary your types of fish depending on what is available. For something special add a handful of cooked prawns.**

## INSTRUCTIONS:

1. Put all the fish in a pan.
2. Pour over the milk and add the onion quarters. Poach the fish over a gentle heat for five to eight minutes until tender.
3. Remove fish from the pan, strain and reserve the milk.
4. Let the fish cool for five minutes and then flake, removing the skin and any bones. Set aside.
5. Melt the butter in a saucepan. Quickly stir in the flour and cook for two minutes and stir continuously until the flour turns a nutty brown colour. Slowly add the reserved milk, stirring continuously until the sauce thickens.
6. Continue cooking for a further five minutes and remove from the heat. Gently stir in the flaked smoked haddock, Pollock/haddock, prawns and parsley. Season to taste with salt and black pepper
7. Spoon half the fish mixture into a pie dish. Add the two boiled eggs and cover with the remaining mixture.
8. Prepare the Aunt Bessie's Homestyle Mashed Potato according to packet instructions.
9. Drop spoonfuls of mashed potato onto the fish. Fluff up the surface with a fork.
10. Dot the surface with butter and bake at 200°C, gas mark 6 for 20-30 minutes, until golden brown and piping hot.

## INGREDIENTS:

- 450g smoked haddock
- 250g pollock/haddock
- 125g cooked and peeled prawns
- 450ml milk
- 25g butter
- 25g flour
- 1 onion, cut into quarters
- 2 tbsp chopped flat leaf parsley
- 2 lightly boiled eggs
- 1 650g bag Aunt Bessie's Homestyle Mashed Potato**
- 25g butter



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[www.auntbessie.co.uk](http://www.auntbessie.co.uk)