

## **FISH PIE**

Preparation time: 30 mins

Cooking time: 30 mins

Serves 2

### **Ingredients**

25g butter, plus extra for greasing

1 small onion, roughly chopped

15g plain flour

180ml milk

salt and freshly ground black pepper

1 tbsp lemon juice

120g fresh haddock, cut into 1cm/½in pieces

120g smoked undyed haddock, cut into 1cm/½in pieces

Handful of prawns

1 hard-boiled free-range egg, roughly chopped

### **For the topping**

500g potatoes, peeled and cut into even-sized

pieces about 2 tbsp hot milk

about 20g butter

Extra mature cheddar cheese, grated

### **Method**

Preheat the fan oven to 180C. Grease a shallow dish with butter.

Melt the butter in a pan on a high heat and fry onion for few minutes. Set the potatoes to boil in a pan of salted water until tender - about 20 minutes.

Lower the heat on the onions, cover and leave to soften for 15 minutes. Remove the lid and increase the heat to remove any moisture. Sprinkle in the flour and then add the milk gradually, stirring well and allowing the sauce to thicken until all the milk has been added.

Drain the potatoes and tip them back into the pan.

Season the onions with salt and freshly ground black pepper, add lemon juice and the fresh haddock and prawns and cook for a couple of minutes, stirring continuously until the fish has just cooked. Stir in the smoked haddock. Pour the mixture into the buttered dish and leave to cool. Top with the hard-boiled eggs.

Add milk and butter to the potatoes and mash until lump-free. Add salt and freshly ground black pepper to taste. Spread the mash over the top of the sauce and fish in the dish and score with a fork. Sprinkle the grated cheddar cheese evenly over the topping.

Bake in the preheated oven for about 30 minutes, or until the potato is crisp and golden-brown.