

Bumpkin's Fish Pie



Serves 4 Prep 10 mins

Cooking 30 mins

Easy

Ingredients

2 shallots 2, sliced
2 spring onions, sliced
300ml white wine
200g peas (optional)
150ml double cream
150g firm white fish, cut into chunks
150g smoked haddock, cut into chunks
150g salmon, cut into chunks
150g queen scallops or king prawns
1 tbsp parsley, chopped
1 tbsp Pernod
500g of thick mashed potato

1. Heat the oven to 180c/fan 160c/gas 4. Gently sweat the shallots and spring onions in a little butter until soft. Add the wine, and reduce by $\frac{2}{3}$. Add the peas (if using) and the cream and bring gently to a simmer. When the mixture starts to thicken, add the fish, parsley and Pernod and season.
2. Transfer to a pie dish, top with mashed potato, and make nice fork grooves across the surface. Bake for 20-30 minutes until golden and crisp.