

# Fisherman's Pie



**Serves 3      Prep 10 mins – chill 1h      Cooking 40 mins      Easy**

## Ingredients

225g smoked haddock, skin removed

225g cod

225g salmon

125g shelled prawns

½ an onion, peeled

1 clove of garlic (optional)

2 bay leaves

50g butter

5 tbsp plain flour

500ml milk

100ml white wine(optional)

1 small bunch parsley, chopped

## To top

400g mashed potato

25g butter, melted

50ml double cream (optional)

## To serve

300g peas

knob of butter

1. Preheat the oven 200C /180Cfan/ Gas 6
2. Cut the haddock, salmon and cod into large chunks, and pop into an ovenproof dish top with the prawns. Stud the onion with the bay leaves and garlic cloves, then pop in a pan with the milk for 2 minutes.
3. To make the white sauce, melt the butter in a pan, whisk in the flour and cook for 2 minutes. Add the wine (if using) then the milk mixture, and whisk. Simmer until bubbling, and season.
4. Cover the fish with the sauce mix and chill for 1 hour. Mix the mash, butter and cream (if using)and then pipe over the whole pie. Then bake for 30 to 40 minutes. Serve with hot peas with a knob of butter and a sprinkle of parsley on top.