

Smoked Mackerel Pie



Serves 3 Prep 15 mins

Cooking 40 mins

Easy

Ingredients

500g smoked mackerel (prepared, boned weight)
1tbsp tarragon leaves
325g sheet puff pastry
200ml crème fraîche
a little beaten egg, for glazing
2 tsp wholegrain mustard
handful of parsley leaves

1. Set the oven at 200°C (180°C fan) gas mark 6. Put the mackerel in a bowl, then add the creme fraiche, mustard, a little salt and some black pepper. Chop the parsley and tarragon leaves and add them to the smoked mackerel.
2. Gently toss the mixture together and set aside. Cut the sheet of puff pastry in half, then roll each into a rectangle about 24cm x 17cm. Place one on a parchment-lined baking sheet, then pile the mackerel on top, shaping it into a shallow block and leaving a couple of centimetres of bare pastry around the edge.
3. Brush the pastry edge with beaten egg, then lay the second piece of pastry on top. Press the sides to seal, pushing down firmly to prevent any leaks. Brush the top with the remaining beaten egg and score lines across the surface.
4. Bake for 40 minutes until crisp and golden.