

FISH PIE WITH CRISP POTATO TOPPING

Serves 6 – Great for Dinner with a side salad

Ingredients



75g Butter, plus extra for greasing
1 Leek - cut into thick slices
50g Plain flour
600ml Milk
1 ½ tbsp dill leaves – chopped
Zest of half lemon – finely grated
Salt and pepper
350g **Smoked Haddock** – cubed
400g **Oak Roasted Salmon** – flaked
200g Fresh spinach
800g New Potatoes
2 tbsp **Olive Oil**

Preheat the oven to 200°C. Grease the baking dish with butter.

To make the topping: place the potatoes in a large pan of cold, salted water and bring to boil. Cover and simmer for 15 minutes or until tender, drain well. Return the potatoes to the pan. Using a fork, break the potatoes down into rough, chunky pieces. Stir in the olive oil and some **salt and pepper**.

Melt 50g of butter in a pan over a medium heat. Add the leek and fry until softened but not browned. Stir in the flour and cook, stirring, for one to two minutes. Remove from the heat and gradually stir in the milk.

Return to a medium heat and continue stirring until boiling, thickened, and smooth. Add the dill, lemon rind and season with **salt and pepper**. Finally add the **Smoked Haddock** to the sauce and cook gently over a low heat for two minutes. Pour the mixture into the baking dish.

Melt the remaining butter in deep-sided frying pan over a medium heat. Add the spinach and cook, stirring, until it wilts, drain and allow to cool, then roughly chop.

Add the flaked **Oak Roasted Salmon** to the milk and **Smoked Haddock** mixture. Then scatter the spinach on top of the fish mixture and spoon the potatoes over the top. Drizzle over the remaining 2 tsps of **olive oil** and bake for 30–40 minutes or until the pie is bubbling at the edges and the topping are golden and crispy.