

SMOKED FISH PIE WITH LEMON & HERB MASH

Serves 6 – Perfect for Supper

Ingredients

1kg *Floury potatoes*
60g *Unsalted butter, plus extra for mashing and baking*
350ml *Semi-skimmed milk*
1 *Lemon – zested*
2 *tbsp Dill, finely chopped*
1 *tbsp Flat-leaf parsley, chopped*
60g *Plain flour*
200ml *Whipping cream*
2 *tsp Dijon Mustard*
2 *tbsp Chives, chopped*
350g *Smoked Haddock – deskinning and coarsely cubed*
400g *Oak Roasted Salmon- broken into large flakes.*
200g *Peeled prawns*



Preheat the oven to 180°C. Put the potatoes in a pan of cold water, bring to the boil and simmer for 25 minutes, or until tender.

Drain the potatoes and mash with a knob of butter and 50ml of the milk. Stir through the lemon zest, dill and parsley; season to taste. Set aside, until needed.

Boil the **Haddock** in the remaining milk until cooked. Remove the **haddock** set aside.

In a separate pan, melt the butter. Add the flour and cook for 2 minutes, stirring to make a paste. Gradually stir in the milk used to boil the **haddock** and cream to make a thick white sauce; season. Stir in the **Dijon Mustard** and chives.

In a medium pie dish, gently combine the **Smoked Haddock and Oak Roasted Salmon**, prawns and white sauce. Top with the mash, then dot with butter. Bake until golden brown.