

Mary Berry's Double Fish Pie

Serves 6-8 – This delicious recipe from the Doyenne of Baking can be made ahead and so, is perfect preparation for family days out. It freezes beautifully – but if you'd like to freeze it, we recommend that you don't add the eggs!



Ingredients

350g *un-dyed smoked haddock fillet*, skinned
350g *haddock fillet*, skinned
2 leeks, sliced
50g butter
50g flour
600ml hot milk
150ml cold milk
juice of ½ a lemon
2 tablespoons fresh chopped dill
3 hard boiled eggs, roughly chopped
1kg potatoes, peeled, cut into even sized pieces
2 heaped tablespoons grainy mustard
75g mature cheddar cheese, grated

Bake in preheated oven 200C or Gas Mark 6. Butter a shallow pie dish. Cut the fish into 1cm pieces, discarding any bones. Boil the leeks in salted water for about 5 minutes and drain well.

Melt the butter in a saucepan, add flour and cook for a few moments. Whisk in half the hot milk and allow to thicken. Pour in the remaining hot milk and whisk until smooth. Add the fish and a little **salt and pepper**. Cook over a low heat for 2 minutes, stirring, add lemon juice, dill and chopped egg and turn into the pie dish. Spoon over the leeks and set aside to cool completely.

Meanwhile, boil the potatoes in salted water till tender and drain. Mash the potatoes with the cold milk then stir in the mustard. You may need to add more milk to get to the correct consistency.

Check for seasoning.

Spread the mash over the cooled fish and scatter with the cheese. Stand the dish in a large roasting tin, in case it boils over! Bake for about 30 minutes until the top is golden and the sauce is bubbling at the edges.