

FISH PIE WITH CRISP POTATO TOPPING

Serves 6

Ingredients

350g [Smoked Haddock](#) – cubed
400g [Oak Roasted Salmon](#) – flaked
1 Leek – cut into thick slices
75g [Butter](#), plus extra for greasing
50g Plain flour
600ml Milk
1 ½ tbsp dill leaves – chopped
Zest of half lemon – finely grated
[Salt](#) and pepper
200g Fresh spinach
800g New Potatoes
2 tbsp [Fino 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 a 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 tps of [olive oil](#) and bake for 30–40 minutes or until the pie is bubbling at the edges and the topping is golden and crispy.

Serve with your favourite seasonal vegetables and enjoy!