

## MARY BERRY'S DOUBLE FISH PIE

*This delicious recipe from the Doyenne of Baking can be made ahead and so, is the 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!*

Serves 6-8

### Ingredients

350g [Smoked Haddock Fillet](#), skinned  
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1kg potatoes, peeled, cut into even sized pieces  
2 leeks, sliced  
600ml hot milk  
150ml cold milk  
75g [Smoked Pwll Mawr Cheddar](#), grated  
50g [Welsh Dragon Butter](#)  
50g flour  
3 hardboiled eggs, roughly chopped  
2 heaped tablespoons grainy mustard  
juice of ½ a lemon  
2 tablespoons fresh dill, chopped  
[Halen Môn Sea Salt](#) and freshly ground black pepper, to taste



Bake in preheated oven 200C or Gas Mark 6.

[Butter](#) a shallow pie dish. Cut the [Haddock](#) into 1cm pieces, discarding any bones. Boil the leeks in [salted](#) water for about 5 minutes and drain well.

Melt the [Welsh Dragon 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 [Halen Môn Sea Salt](#) and black 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 [Smoked Pwll Mawr Cheddar](#). 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.

Serve with your favourite seasonal vegetables and enjoy!

*Why not flake in some [Oak Roasted Salmon](#)?*