

FISH PIE WITH CRISP POTATO TOPPING

Serves 6

Ingredients

350g [Smoked Haddock](#), cubed
400g [Oak Roasted Salmon](#), flaked
800g New Potatoes
600ml Milk
200g Fresh spinach
1 Leek, cut into thick slices
75g [Welsh Dragon Butter](#), plus extra for greasing
50g Plain flour
Half of a lemon, zested finely
2 tbsp [Fino Olive Oil](#)
1 ½ tbsp dill leaves, chopped
Sprinkles of [Halen Môn Sea Salt](#) and black pepper



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 [Fino Olive Oil](#) with a pinch of [Halen Môn Sea Salt](#) and black pepper.

Melt 50g of [Welsh Dragon 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 [Halen Môn Sea Salt](#) and black 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 [Fino 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!