



TWO Fish Pie

Servings: 4
Total Time: 3 hrs
Cooking Time: 1 hr 30 mins
Resting Time: 1 hr (to chill & set)
Pre-heat Oven to 200°C



METHOD

For the Pie Filling

Boil the eggs in boiling water for 10 mins & set aside to cool.

INGREDIENTS

For the Pie Filling

4 large eggs

1 onion, peeled & thickly sliced

2 cloves

1 bay leaf

450ml milk

300ml fresh cream

450g hake

225g smoked haddock

50g butter

3 Tbsp self-raising or cake flour or
White Onion Soup Mix*

5 Tbsp freshly chopped parsley

pinch of nutmeg

salt & pepper, to taste



For the Mashed Potato Topping

1¼kg potatoes

1 large egg yolk

150ml milk

50g butter

salt & freshly ground pepper, to taste

In the meanwhile, place the onion slices, cloves, bay leaf, milk, cream, hake & haddock in a large saucepan. Bring to a boil, reduce the heat and simmer for 10 mins.

With a slotted spoon, remove the fish & onions onto a plate. Discard the cloves & bay leaf and reserve the liquid into a jug.

Break the fish up into large flakes while discarding any skin & bones.

Spread the flaked fish & onions over the base of large ovenproof casserole dish.

Peel & roughly chop the eggs & sprinkle over the fish.

Over a fairly high heat, melt the butter in the same saucepan and whisk in the flour. Add the reserved fish liquid while constantly stirring and bring to a boil. Reduce the heat & simmer for 5 mins.

Season with the parsley, nutmeg, salt & pepper. Pour the sauce over the fish & eggs & once cooled, rest in the fridge for 1 hr to chill & set.



For the Mashed Potato Topping

Peel & dice the potatoes & boil for 15 mins until soft. Drain & mash with the egg yolk, milk & butter. Season with salt & pepper.



Use White Onion Soup Mix* instead of flour to thicken the filling.

Use Cauli Mash* instead of mashed potato topping.

SERVING SUGGESTIONS

Serve with Carrot & Capsicum Salad* or Peas & Baby Carrots*.

Pie Assembly

Spoon the mashed potato over the pie filling & bake in the oven for 30 mins until golden brown.



