

Fisherman's Pie

Cook: 1hr 20min

Serves: 6

Ingredients

- 650g potatoes (peeled weight)
- 50g butter
- 300ml semi-skimmed milk, plus 4 tbsp for the mash
- 2 x 325g packs Fish Pie Mix
- 1 small shallot
- 1 bay leaf (optional)
- 25g plain flour
- 2 tbsp curly parsley, chopped
- 50g Gruyère cheese (or Cheddar cheese), grated

Method

1. Pre-heat the oven to 190C/170C Fan/Gas 5. Put the potatoes in a pan, cover with cold water and bring to the boil. Simmer for about 15-20 minutes until tender. Drain and return to the pan. Stand over a very low heat for a minute to drive off excess moisture.
2. Mash the potatoes with 25g butter and 4 tbsp milk. Season well, cover and set aside.
3. Meanwhile, put all the fish in a large, wide-based pan. Add the shallot, bay leaf and 300ml milk. Cover and heat gently until the milk is just simmering. Simmer gently for 10 minutes or until the fish flakes easily.
4. Strain off the milk and discard the bay leaf and shallot. Break the fish into large flakes and put in a fairly shallow, oven-proof dish. Set aside.
5. Melt the rest of the butter in a pan. Remove from the heat and stir in the flour. Stir over a low heat for a minute. Gradually whisk in the milk, using a wire whisk, and then bring to the boil, whisking all the time until the sauce is creamy. Stir in the parsley. Season to taste. You do not need salt because the smoked haddock will be salty. Pour over the fish and mix gently.
6. Cover the fish with the mash. The easiest way is to put large spoonfuls over the top, then gently spread and level with the spoon. Sprinkle over the cheese and bake for 25-30 minutes.