

FAMILY FISH PIE

SERVE: 4-6

TOTAL TIME: 55 MINS

INGREDIENTS

21kg Maris Piper potatoes, peeled and halved
400ml milk, plus a splash
25g butter, plus a knob
25g plain flour
4 spring onions, finely sliced
1 x pack fish pie mix (cod, salmon, smoked haddock etc.)
1 tsp Dijon or English mustard
½ a 25g pack or a small bunch chives, finely snipped
handful frozen sweetcorn
handful frozen petits pois
handful grated cheddar

DIRECTIONS

Heat the oven to 200C/fan 180C /gas mark 6.

Put 1kg potatoes, peeled and halved, in a saucepan and pour over enough water to cover them. Bring to the boil and then simmer until tender. When cooked, drain thoroughly and mash with a splash of milk and a knob of butter. Season with ground black pepper.

Put 25g butter, 25g plain flour and 4 finely sliced spring onions in another pan and heat gently until the butter has melted, stirring regularly. Cook for 1 - 2 mins. Gradually whisk in 400ml milk using a balloon whisk if you have one. Bring to the boil, stirring to avoid any lumps and sticking at the bottom of the pan. Cook for 3 - 4 minutes until thickened. Take off the heat and stir in 320g-400g mixed fish, 1 tsp Dijon or English mustard, a small bunch of finely snipped chives, handful of sweetcorn and handful of petits pois.

Spoon into an ovenproof dish. Spoon the potato on top and sprinkle with a handful of grated cheddar cheese. Pop in the oven for 20 - 25 mins or until golden and bubbling at the edges. Alternatively, cover and freeze.

