
FISH PIE

Topping:

900g floury potatoes

Peel and boil the potatoes. Preheat the oven to 200°C.

Fish:

700g white fish (without skin or bones)

300ml milk

25g butter

salt

pepper

100g peeled prawns

2 hard-boiled eggs, roughly chopped

6-10 chopped gherkins

3 tablesp. chopped parsley

1 tablesp. lemon juice

Simmer the fish in the milk with the butter, salt and pepper for about 15 minutes. Transfer the fish into a buttered baking dish. Keep the cooking liquid. Add the prawns, eggs, gherkins, parsley and lemon juice to the fish in the baking dish.

Sauce:

75g butter

50g flour

270ml milk

pepper

salt

Melt the butter in a saucepan, then stir in the flour and gradually add the fish cooking liquid, stirring well after each addition. When all the liquid is in, finish off the sauce by slowly adding the milk and seasoning with salt and pepper. Pour over the fish into the baking dish.

Topping cont.:

50g butter

4 tablesp. milk

freshly grated nutmeg

25g strong grated cheese

Cream the cooked potatoes with the butter and the milk, add some salt, pepper and nutmeg. Spread the mixture evenly all over the fish. Sprinkle the cheese all over and bake for about 30-40 minutes