

## Smoky Fish Pie

*This is our take on a Jamie Oliver original that Susie first had years ago at a girl friend's house, and she remembers to this day. The difference with ours is that we use all smoked fish, with the exception of the prawns, because we just love the mix of a rich creamy sauce with tangy cheddar and smoky fish. You can, of course, use whatever fish or shellfish you like most, the only rule is to use plenty – there's nothing worse than a fish pie that tastes of nothing but potato and egg!*



### DETAILS

- Prep Time: 30 minutes
- Cook Time: 25-30 minutes
- Total Time: 1 hour
- Serves: 6

### INGREDIENTS

- 5 large Maris Piper potatoes, peeled and cut into 1 inch squares
- 2 large eggs
- 2 large handfuls of fresh spinach
- 1 onion, finely chopped
- 1 medium carrot, finely chopped
- extra virgin olive oil
- salt & pepper
- 300ml double cream
- 2 large handfuls of grated extra mature cheddar
- juice of one lemon

- 1 heaped tsp English mustard
- 1 large handful of flat leaf parsley, finely chopped
- 300g smoked fish (salmon, haddock, cod), chopped into 2 inch chunks
- 200g jumbo king prawns, shelled
- grated nutmeg
- 20g diced butter

## METHOD

Pre-heat the oven to 230°C/gas 8. Put the potatoes into salted boiling water and bring back to the boil for 2 minutes. Add the eggs to the pan and cook for a further 8 minutes, by which time the eggs will be just boiled and the potatoes cooked. Steam the spinach in a colander above the pan for the last minute of cooking. When the spinach is done remove the colander, gently squeeze the excess water out of the spinach and set aside. Drain the potatoes in the colander. Remove the eggs and cool under cold running water before peeling and quartering. Set aside.

In a separate, large based frying pan fry the onion and carrot in a little olive oil for 4-5 minutes until soft and starting to turn golden at the edges. Pour over the double cream and bring to the boil before removing from the heat. Add the cheese, lemon juice, parsley and mustard before stirring everything together to give a rich, creamy sauce.

Put the chopped fish, prawns, spinach and eggs into an appropriately sized earthenware dish. Pour over the creamy sauce. The cooked potatoes should be drained and mashed with a drizzle of extra virgin olive oil, salt & pepper, and grated nutmeg. Spread over the fish and sauce making sure you keep it nice and rustic looking, it doesn't need to be neat. Dot with the diced butter and place in the oven for 25-30 minutes until it starts to brown and the sauce bubbles around the edges.

Serve with simple greens such as tender-stem broccoli or the old fish pie classic, garden peas.

