



## Andy's Special Fish Pie with a Potato Crust

Created by Andy Owen

### **Ingredients:**

*Cod, Salmon, Hake & Smoked Fish*

*Onions*

*Carrots & Peas*

*Garlic Butter*

*Flour*

*Crème Fraiche*

*Fish Stock*

*Potatoes*

Bring the fish stock to a high simmer, then add the fish until cooked.

Remove the fish, de-skin if necessary, then flake, keeping it chunky. Save the stock.

Fry the onions in olive oil and garlic butter, add the carrots and peas, then remove.

Add the flour to the butter/oil mixture, to thicken, adding the fish stock, slowly stirring all the time. After the last of the stock, add crème fraiche and mix through for a creamy rich sauce. Season well.

Return the fish, onions, carrots and peas to the sauce and let them integrate and get to know one another.

Boil the potatoes until half done, then remove - and when cool, cut into ¼ inch round slices.

Transfer pie contents into an ovenproof dish. Add sliced potatoes to the top of the mixture, seasoning by layer and dotting with butter as you go.

Add extra butter to the top to finish. (Add cheese to the top if you like walking on the wild side...)

Place in the oven for 30 minutes until the top is browned and bubbling.

Serve with steamed asparagus and/or broccoli.

*Inspirational!*