

Creamy Fish Pie

Ingredients

Serves 6

550g fish fillets (cut into 3 cm cubes)
250g prawn meat (tails removed)
4 medium potatoes (peeled, chopped)
½ cup grated cheese
100g butter melted
1 leek sliced thin (pale bit only)
2 cloves garlic (crushed)
¼ plain flour
1 ½ cups milk
½ cup frozen peas
½ cup cream
Salt & pepper



Method

Boil potato until tender, then drain. Add cheese and a dash of butter and mash until smooth.

In a large saucepan, heat the butter. Add garlic and leek, and cook for 5-7 mins on low, until softened. Stir in flour, and gradually add in milk. Continue stirring until it boils. Reduce heat and simmer for 5 mins until sauce thickens.

Add fish, prawns & frozen peas. Simmer for 5 minutes or until just cooked. Remove from heat. Stir in cream & parsley. Spoon this mix into an oven-proof dish, and top with potato mixture. Sprinkle with extra cheese if desired.

Bake for 30 mins at 180° or till browned.