

Luxury Smoked-Fish Pie

This is Delia Smith's recipe, but simplified by Me!

Serves 6

450g smoked fish fillet

8 oz (225 g) smoked salmon or smoked salmon trimmings

15 fl oz (425 ml) whole milk

1 bay leaf

6 black peppercorns

a few stalks fresh parsley

3 tablespoons chopped fresh parsley

2 oz (50 g) butter

2 oz (50 g) plain flour

5 fl oz (150 ml) single cream

2 large eggs, hard-boiled and chopped

1 heaped tablespoon salted capers, rinsed and drained

4 cornichons (baby gherkins), chopped

1 tablespoon lemon juice

a few sprigs fresh watercress, to garnish

salt and freshly milled black pepper

Topping:

Mashed potatoes, use as much cream & parmesan as you think is appropriate!

Pre-heat the oven to gas mark 6, 400°F (200°C).

You will also need an ovenproof baking dish measuring 9 inches (23 cm) square and 2 inches (5 cm) deep, buttered.

Method

-Arrange fish in a baking tin, pour over the milk and add the bay leaf, peppercorns and parsley stalks, then bake, uncovered, on a high shelf of the oven for 10 minutes.

-when the fish is cooked, strain off the liquid and reserve it, discarding the bay leaf, parsley stalks and peppercorns. Then, when the haddock is cool enough to handle, remove the skin and flake the flesh into largish pieces, adding it to the bowl to join the rest of the fish.

-Next make the 'fancy fishy white sauce'.

Melt butter in the saucepan, stir in the flour and gradually add the fish liquid bit by bit, stirring continuously. When all the liquid is in, finish the sauce by gradually adding the single cream, then some seasoning, and simmer for 3-4 minutes, then stir in the chopped parsley.

-Add the hard-boiled eggs, capers and cornichons to the fish, followed by the lemon juice and, finally, the sauce. Mix it all together gently and carefully so as not to break up the fish too much, then taste and check the seasoning and pour the mixture into the baking dish.

-For the topping mash potatoes, using as much cream, butter & Parmesan cheese as you think is right!

-Spread the mash all over the fish, and then sprinkle over the grated cheeses and

-Bake on a high shelf in the oven for 30-40 minutes, or until the top is nicely tinged brown.