





## EASY FISH POT PIE

Preparation time: 20 minutes

Cooking time: 1 hour

Serves: 4-6

8 Kipfler potatoes

1L milk

500g snapper fillet, diced (or any white fish)

500g smoked cod, diced

1 brown onion, very finely diced

6 cloves garlic, minced

75g unsalted butter

75g plain flour

1 carrot, finely diced

2 sticks celery, finely diced

1 swede, finely diced

1 cup frozen soy beans

1 bunch tarragon, chopped

sea salt flakes and ground black pepper

2 sheets ready-to-use puff pastry

2 eggs, beaten

**1 Preheat** oven to 200°C. Place the potatoes in a saucepan with the milk and slowly bring to a simmer. Cook gently until the potatoes are tender, then scoop out and peel while hot. Cut into slices. Put the fish into the milk and simmer until just firm, then scoop out and flake gently. Strain and reserve the milk.

**2 Sauté** the onion and garlic in the butter for 5 minutes, until softened, then sprinkle with the flour. Once thickened, whisk in the milk a little at a time, until it forms a sauce consistency, mix in the potatoes, fish, carrot, celery, soy beans and tarragon, then season with salt and pepper. Spoon into a butter 2½L baking dish.

**3 Brush** one sheet of puff pastry with beaten egg on both sides, then drape over the dish, pressing the side firmly. Cut a fish shape out of the second piece, brush with egg, then place on top. Bake for 25-30 minutes, until deep golden.

