

RSP's Fish Pie

RECIPE BY Rose Street Pantry

PREP 15 MIN

COOK 50 MINS

SERVES 4

LEVEL EASY

INGREDIENTS

- 2 Leeks
- 2 tablespoons of Olive Oil
- 40g of Butter
- Large pinch of Salt
- Bunch of Parsley
- 1kg of Fish
- 200ml Thickened Cream
- Lemon Juice (half a lemon)
- 100g Parmesan
- Puff Pastry (for the top)
- Shortcrust Pastry (for the base)

METHOD

FILLING

- STEP 1** Chop and wash the leeks then fry in olive oil, butter and season with salt.
- STEP 2** Chop and add Parsley stems. Sweat it all for about 30 minutes on a low heat.
- STEP 3** Add your Fish and cook through.
- STEP 4** Once the fish is cooked through, turn off the heat and add a tub of thickened cream and the lemon juice. Add the remainder of the parsley leaves with some finely grated Parmesan
- STEP 5** Taste test, add more salt of pepper accordingly.

PASTRY

- STEP 6** Blind bake your pastry base and leave to cool
- STEP 7** Add your filling from the above steps, top with puff pastry and cook until puff pastry is brown.