

Fabulous Fish Pie



Serves: 4-6

Preparation Time: 60 minutes

Cooking Time: 60 minutes

Variation:

You can use a variety of firm fleshy meat or seafood such as prawns, mussels etc.

Ingredients:

600g potatoes, peeled and cut into large chunks

100ml **Anchor Cooking Cream**

200g **Mainland Egmont Shredded Cheese**

1 tspn **Western Star Butter**

1 large onion, sliced

1 large carrot, sliced

500ml milk

1 tblsp mustard

2 tblsp cornflour

100g peas

500g smoked salmon, broken into bitesized pieces

2 tblsp finely chopped parsley

Method:

- Cook potatoes in boiling water until tender, then drain and mash until smooth. Stir in Anchor Cooking Cream and 1/4 cup Mainland Shredded Egmont and season to taste. Keep warm.
- Heat Western Star Butter in a frypan and cook onion and carrot until tender. Stir in milk, mustard and cornflour until a smooth sauce is formed. Fold through peas, smoked salmon and parsley.
- Spoon mixture into an 18cm x 20cm baking dish. Top with mashed potato and remaining Mainland Egmont. Bake at 180°C for 30-35 minutes or until heated through and cheese has browned.



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