

# Trout and Smoked Haddock Fish Pie

Recipe by The British Trout Association.

Serves: 4-6

Prep: 10 mins

Cook: 60 mins

## Ingredients

*For the mash topping:*

1kg floury potatoes (e.g. King Edward or Maris Piper), peeled

Knob of butter

Splash of milk

Salt and pepper

Handful grated cheddar cheese, if liked

*For the filling:*

30g butter

30g plain flour

5 spring onions, sliced

265g ChalkStream trout fillets, skinned and cut into chunks

250g smoked haddock, skinned and cut into chunks

400ml milk

1 tsp mustard

Salt and pepper

## Method

Preheat the oven to 180 fan.

To make the topping:

Cut the potatoes into large chunks and boil in salted water until tender – around 20-25 minutes.

Drain well and mash with a knob of butter and a splash of milk until smooth.

Season with salt and pepper.

To make the filling:

Melt the butter in a large saucepan then stir in the flour.

Cook on a low heat for 2 minutes to make a roux.

Add the spring onions and cook for another minute.

Add the milk gradually, whisking with a balloon whisk until smooth. Cook for 4-5 minutes until thickened.

Remove from the heat and gently stir in the trout, smoked haddock, mustard and season well with salt and pepper.

Pour into an ovenproof dish and spoon over the mashed potato topping. Then, sprinkle over grated cheese if using.

You can freeze it at this point if wished. Once the dish is completely cold wrap in double layers of cling film and pop in the freezer. Defrost before cooking.

Cook in the oven for 25 minutes until golden and bubbling at the sides. Serve with peas or broccoli.