

# THE WINDMILL



## FISH PIE (serves 6)

### The Fish

600 g smoked haddock  
600 g fresh salmon  
300 g crayfish  
100 g smoked salmon trimmings

### The Sauce

150 g diced shallots  
150 ml dry white wine  
150 ml double cream  
100 g plain flour  
150 g unsalted butter  
250 ml full fat milk  
250 ml fish stock  
150 g grated strong cheddar  
50 g whole grain mustard  
Fresh parsley

### Mashed potato

1.5 kg potatoes  
Salt and white pepper  
Butter and hot milk to taste

### Preparation method

1. Make the mash and set aside
2. Gently cook the shallots in 50 g butter until soft but not coloured
3. Add the white wine, turn up the heat and reduce by  $\frac{1}{2}$
4. Add the double cream and reduce the whole volume by  $\frac{1}{3}$ <sup>rd</sup>
5. Set this shallot, wine and cream reduction aside
6. Cut the salmon and haddock into bite size pieces and poach the fish in the stock and milk for 3 minutes.
7. Remove the fish carefully from the stock
8. Melt 100 g of butter and add the flour and mix thoroughly
9. Gradually add the poaching liquor, stirring constantly to achieve a smooth consistency
10. Gently cook sauce for 30 minutes
11. Add the mustard, grated cheddar and the shallot wine reduction,
12. Mix thoroughly ensuring that the cheese has melted
13. Add the crayfish and smoked salmon to the sauce
14. Add the parsley and adjust the seasoning
15. Combine the poached fish and sauce so that it is well amalgamated
16. Place the fish in an oven proof dish and cover with the mash
17. Brush the mash with melted butter and bake at 200 c for about 25 minutes until the mash is golden