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by ewfood

Creamed Potato Fish Pie

Ingredients

250g White Fish cooked
2 Tablespoons of Milk
500g Potatoes
Small piece of Butter
Salt and pepper
Parsley Sauce Ingredients:
25g Butter
25g Flour
250ml Milk
Salt & Pepper
1 Tablespoon of Chopped Parsley

Preparation

1. Peel potatoes and boil
2. When potatoes are cooked, mash, add the milk, butter and season, mash until creamy texture
3. Flake the fish and season
4. Place in an ovenproof dish, add the parsley sauce
5. Put the creamy mash potato on top of the fish, sprinkle with dried breadcrumbs
6. Bake until the golden brown

Cooks Note

Servings 3
Oven Temperature 180c