



Posted on 2 October 2012
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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
