

Recipe by @britishtrout

# Trout and Smoked Haddock Fish Pie



@Hampshiretrout

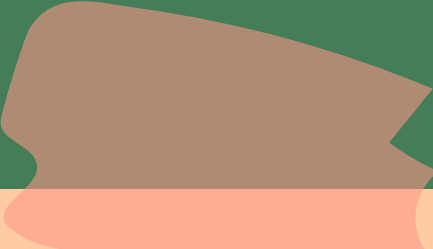


## For the mash topping:

- 1kg floury potatoes (e.g. King Edward or Maris Piper), peeled
- Knob butter
- Splash milk
- Salt and pepper
- Handful grated cheddar cheese, if liked

## For the filling:

- 30g butter
- 30g plain flour
- 5 spring onions, sliced
- 265g boneless trout fillets, skinned and cut into chunks
- 250g smoked haddock, skinned and cut into chunks
- 400ml milk
- 1 tsp mustard
- Salt and pepper

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- 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.
  - 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.