

# A fishy delight

After the excesses of Christmas what could be better than a delicious warming fish pie to look forward to on a chilly winter day?

This classic is served at The Harbour View in Tollesbury, whose chef has kindly shared the recipe with us so that you can try it at home. As you will see it doesn't take too long to put together and makes a great change to the Sunday roast. For those that are ignoring 'dry January' and are looking for the perfect wine to accompany this dish, then a lightly oaked Chardonnay complements the rich creamy sauce.



## Fish Pie

### Ingredients:

- 500g fish pie mix (salmon, smoked haddock and white fish)
- 2 hard boiled eggs
- 1 pint of double cream
- 1 fish stock cube
- Handful of finely chopped parsley
- Handful of wilted spinach
- 500g mashed potato
- 100g parmesan cheese

### Method

**1** Reduce the cream with the fish stock cube by a third. Add the parsley.

**2** Layer the fish mix into 4 bowls and pour over the cream mix, leaving some spare to add to the mash.

**3** Add the spinach and half an egg to each bowl.

**4** Oven cook on a low heat for 15 minutes.

**5** Mix the remaining fish cream with the mashed potato and top each bowl with it.

**6** Sprinkle with parmesan cheese and cook on a medium heat until golden brown and bubbling around the edge.

**Serve with crusty bread and a salad or some seasonal vegetables.**



THE  
**HARBOUR VIEW**  
BISTRO & BAR

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Lunch and dinner Wednesday-  
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