

Fish Pie (Potato)

Ingredients

Salt and pepper	$\frac{1}{2}$ chilli
2 or 3 potatoes	1 garlic
1 carrot	a bunch of parsley
$\frac{1}{2}$ a celery stick	1 piece of Fish
$\frac{1}{2}$ an onion	1 vegetable cube/fish
100g cheese	A bunch of Spinach
$\frac{1}{2}$ lemon	50 ml cream

Method

1. Peel potatoes, slice and cook in boiling water with salt until soft.
2. Peel and slice carrot really thin.
3. Cut the celery, chilli, onion and parsley finely
4. Grate the cheese and lemon (Zest)
5. Cut fish into bite size pieces.
6. Pour 150ml of hot water add the stock cube and mix.
7. Fry the carrot for a few minutes then add the onion, chilli, garlic, celery and push to the side.
8. Add the fish to the side and fry lightly
9. Add the stock, cream, and mix well, but gently.
10. Drain potatoes, mash them adding salt, pepper, butter and a little bit of milk.
11. In an oven proof dish put the fish mixture at the bottom and then the mash mixture on top.
12. Sprinkle the cheese and cook in oven for 20-30 minutes until golden.