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Easy Fish Pie (Serves 4)

Ingredients

2 leeks, chopped
30 g butter
1 tbsp plain flour
250 ml milk
1 tbs English mustard
2 handfuls grated cheese
4 hard-boiled eggs
1 handful chopped parsley
600 g smoked haddock
Mashed potato

Method

Melt the butter in a large saucepan and fry the leeks till soft but not coloured.
Stir in the flour (add more butter if needed).
Cook for a few minutes, stirring well.
Melt in the cheese, add the mustard, stir in the quartered eggs and parsley.
Cut the fish into bite-sized pieces, place in an oven proof dish, pour over the sauce, top with mashed potato, and cook for 40 mins at 180C/
Gas mark 4.

This meal was submitted by local chef Mustaffa Bitesoon.

“At my famous local restaurant I do like to use haddock in order to justify my high prices, but at home I use Vietnamese Cobbler, just as good and a whole lot cheaper”