

## Fish Pie

Menu

Description:

Serving Size: 12

Categories:



Cost Per Serving	
\$	0.88

Action	Date	Initials
Created:	3/29/2013	EA
Revised:	8/13/2013	EA
	10/15/2013	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
<b>Pastry:</b>				
0.200	kg	All purpose flour		20-100000470
0.001	kg	Salt		20-100001323
0.110	kg	Butter, cubed		20-100001600
0.030	lt	Cold water		
1.000	ea	Egg, beaten		20-100000648
<b>Filling:</b>				
0.110	kg	Leeks	Finely Chopped	20-100000820
0.090	kg	Celery ribs	Finely Chopped	20-100000813
0.150	kg	Spinach	Finely Chopped	20-100000849
0.030	lt	Extra Virgin Olive Oil		20-100001607
0.250	kg	Cod	cubes	20-100000685
0.250	kg	shrimp 16/20	cubes	20-100011464
0.250	kg	salmon	cubes	20-100000657
0.150	kg	cheddar cheese	grated	20-100000526
0.050	lt	cream		20-100000582
0.050	lt	brandy		20-100001670
0.005	kg	parsley	chopped	20-100000839
		salt & white pepper to taste		
0.050	lt	Milk		20-100000577

### Method of Preparation:

#### Pastry:

- Whisk the egg and add the flour. Add the salt and cold water.
- Add the butter and mash until well incorporated.
- Wrap in plastic wrap and place in fridge for at least 20 minutes.
- Remove from fridge and let come to room temperature slightly.

#### Filling:

- Cook the leeks, celery, in oil for 5 minutes in a heavy pot or tilting pan.
- Add the salmon, cod, shrimp, and spinach. Add the brandy and let evaporate, then add the cheddar cheese and the cream and cook over moderate high heat, stirring, about 6 minutes.
- Stir in the parsley, seasoning with the salt and white pepper then gently simmer, covered until the sauce thickens for approx 10 minutes.
- Remove from heat.

**To Finish:**

- Heat the oven to 400F/200C/Gas 6.
- Roll out the pastry to a circle, 1/2" thick.
- Put some filling on top of the pastry bottom half of circle.
- Fold over the pastry and press down to the edge and seal. Crimp the edges with a fork or between your thumb and forefinger.
- Brush the top with milk. Bake for 30 - 35 minutes until the pastry is crisp and golden.