

Typ: Fisch

Quelle: Mary Berry: Cooks the Perfect, S. 56

Bemerkungen: The filling for this fish pie is a tasty blend of spinach, salmon, and hake. Instead of putting a classic mash on top, I've used quickly crushed potatoes, drizzled with olive oil to make them crunchy.
Die Kartoffeln vorher im Backofen rösten, sonst werden sie nachher nicht braun

Zutaten 75 g butter, plus extra for greasing
1 large leek, trimmed and cut into 5 mm thick slices
50 g plain flour
600 mL hot, full-fat milk
1½ tbsp chopped fresh dill
finely grated rind of ½ lemon
salt and freshly ground black pepper
400 g hake fillet, skinned and cut into 2.5 cm cubes
400 g salmon fillet, skinned and cut into 2.5 cm cubes

FOR THE TOPPING

800 g new potatoes, such as Charlotte, scrubbed
2 tbsp olive oil, plus 2 tsp for drizzling

Rezept:

1. Grease the baking dish with butter. Melt 50 g of the butter in a large pan over a medium heat. Add the leek and fry for 3 minutes or until softened but not browned. Stir in the flour and cook, stirring, for 1-2 minutes. Remove from the heat and gradually pour in the hot milk. Return to a medium heat and stir until boiling, thickened, and smooth. Stir in the dill, lemon rind, and some salt and pepper. Add the hake and salmon to the sauce. Cook over a low heat for 2 minutes, stirring gently twice, just to start cooking the fish.
2. Pour the fish mixture into the buttered baking dish and set aside to cool. Let the filling cool down. You can prepare up to this point 1 day ahead and refrigerate overnight.
3. Melt the remaining butter in a large, non-stick, deep-sided frying pan or saute pan over a medium heat. Add the spinach and cook, stirring, for 1½-2 minutes or until it wilts. Drain thoroughly in a colander, pressing down with the back of a wooden spoon to extract excess moisture. Roughly chop and set aside. Preheat the oven to 200 °C.
4. Meanwhile, make the topping: put the potatoes in a large pan of cold salted water and bring to the boil. Cover and simmer for about 15 minutes or until tender. Drain well. Return the potatoes to the pan and, using a fork, break the potatoes down into rough, chunky pieces. Stir in the olive oil and some salt and pepper.
5. Scatter the spinach on top of the cooled fish mixture, then spoon the potatoes over the spinach layer. Drizzle over the remaining 2 teaspoons of oil and bake for 30-40 minutes or until the pie is bubbling at the edges and the topping is golden and crispy.