

Salmon Fish Pie

(Serves 4-6)

What you will need:

2 Salmon Fillets (From Poynton's)
2oz of Red Grated Cheese
1 Pint of Milk
Corn Flour
4 Large Potatoes
2oz Sweetcorn
2oz Peas
2 Chopped Boiled Eggs (optional)
Butter

How to make:

Boil the potatoes then drain, mash and cream with butter.

Oven cook the salmon fillets for approx.. 15 minutes on 210 degrees Celsius.

Bring the milk to the boil, add the cornflour and cheese and stir until thickened.

Boil the peas and sweetcorn together (these can be served along with the meal or added to the sauce).

Add the salmon (chopped), vegetables and chopped boiled eggs to the sauce and place in a serving dish.

Cover the sauce with the mash and pop in the oven for a few minutes before serving.

