



## **Fish Pie** (Serves 6)

1x 310g Can corn kernels  
1 Onion  
2 Cloves  
45ml Butter  
45ml Flour  
500ml Milk  
750g Smoked fish  
2 Rashers bacon  
Chopped parsley  
65ml Cream  
2,5ml Freshly ground pepper in MILL

### *For Mashed Potato:*

1kg Potatoes  
30ml Butter  
65ml Milk

### Method:

Drain the corn, reserving the brine. Peel and finely chop the onion and garlic. Heat the butter in a sauce pan, add the onion and garlic and cook for 35 minutes until slightly soft but not brown. Add the flour and cook a further 34 minutes until frothy. Remove from heat and stir in the milk and reserved brine. Return to heat and cook over a low temperature, stirring until the sauce has thickened. Remove from heat. Pull the flesh from the smoked fish and chop roughly with the MINCER. Remove the rind from the bacon and cut the flesh into pieces. Add corn, fish, bacon, parsley, cream and pepper to sauce. Stir gently to combine. Transfer to a 1,5 litre ovenproof dish. Pipe the mashed potato on top. Bake at 180°C for 30-40 minutes until the potato is golden.  
Serve hot.