

Fleetwood Fish Pie & Lancashire Cheese Mash

Chef The Clog & Billycock Local Producer Mrs Kirkham's
Lancashire Cheese Wellgate Fisheries, Clitheroe



Ingredients Serves 2

Pie filling

120g hake
120g haddock
120g cod
60g prawns
100g sweated leeks
2 tsp parsley
50g Mrs Kirkham's Lancashire Cheese

Fish Veloute (Sauce)

70ml milk
5g butter
7g flour
70ml cream
Pinch pepper
Pinch salt

Mashed Potato

350g potatoes
1 tsp salt
170ml milk
30g butter

Method

1. Cut the fish up into about 2 ½ cm dice and gently season with salt.
2. Gently steam the fish for 30 seconds. Keep all of the juice to make your sauce.
3. Slice the leeks from the top down the middle of the leek for 15cm. Wash and clean the leeks, cut the leeks finely.
4. Sweat the leeks in the butter, keep the juice for your sauce.
5. To make the sauce, place the milk on the heat and bring to the boil in a separate pan. Melt the butter and then add the flour to make a roux, cook out for a few seconds then add the warm milk gradually, making sure you form a smooth paste each time and cook out. Add the juice of the fish and leeks.
6. To build the fish ensure that you are wearing gloves.

7. Using two pie dishes, weigh 60g hake, 60g haddock, 60g coley, 30g prawns, 50g leeks, one teaspoon of parsley and 75ml of sauce in each one.