



COLLIER'S HADDOCK, CRABMEAT & SPINACH PIE

Ingredients

SERVES 8 - 10 PORTIONS

POTATO TOPPING

1KG FLOURY POTATOES, PEELED & CUT IN HALF

2 BAY LEAVES

50G BUTTER

100ML DOUBLE CREAM

2 EGG YOLKS

200G COLLIER'S CHEDDAR CHEESE, GRATED

NUTMEG

SAUCE

6 SPRING ONIONS, FINELY CHOPPED

100G BUTTER

50G PLAIN FLOUR

500ML FISH STOCK, HOT

125ML DOUBLE CREAM

1 BUNCH CURLY PARSLEY, FINELY CHOPPED

FILLING

350G SPINACH, WASHED, COOKED, DRAINED & ROUGHLY CHOPPED

500G HADDOCK, SKINNED, BONED & CUT INTO CHUNKS

250G POLLACK, SKINNED, BONED & CUT INTO CHUNKS

450G CRABMEAT, FRESH MIX OF BOTH BROWN & WHITE

1 LEMON

4 EGGS, HARD BOILED, SHELLED & QUARTERED

50G PLAIN FLOUR

50G COLLIER'S CHEDDAR CHEESE, GRATED

PREPARATION & COOKING

Firstly cook the potatoes in lightly salted water with a few bay leaves.

Drain, remove the bay leaves & mash.

Add the butter & double cream and mash well.

Allow to cool slightly and beat in the egg yolks & cheddar cheese. Seasoning well with salt, pepper & nutmeg.

Set aside.

Make the sauce by sweating the spring onions in the butter for 5 minutes without colouring, stir in the plain flour & cook out for a few minutes, add the hot fish stock, continue to stir.

Finally pour in the cream. Bring back to the boil & simmer for 5 minutes until all the floury taste has been cooked out.

Stir in the chopped parsley.

In a large oven proof serving dish, lay the cooked spinach on the base, throw in the fish chunks & crab meat. Season lightly & add a squeeze of lemon juice.

Scatter the over the hard boiled eggs and pour over the sauce.

Allow to cool for 15 minutes.

Then carefully lay the mash potatoes on top of the sauce, covering the whole dish and fork over.

Bake at 200°C for 30 - 40 minutes until brown & bubbling.

5 minutes before the cooking time is up, sprinkle over the rest of cheese, place back in the oven until the cheese is melted.

Serve