

All-In-One Thai Fish Pie



Ingredients

- 300g fish pie mix (or a mix of salmon, smoked haddock and cod, cut into 4cm chunks)
- 1 small head of broccoli, cut into small florets
- 1 stick lemongrass
- 2 Kaffir lime leaves
- 1x 160g tin of coconut cream
- 1 lime, zest and juice
- 1/2 tablespoon fish sauce
- Pinch of sea salt flakes
- 3 sheets of filo pastry
- 1.5 tablespoons olive oil

Method

1. Preheat the oven to 180C0fan/200 0C/gas 6.
2. Tip the fish and broccoli into a small deep roasting tin with the lemongrass and lime leaves, then pour over the coconut cream, lime zest and juice and fish sauce.
3. Scatter over a pinch of salt, then scrumple the filo pastry sheets over the fish. Brush the pastry with olive oil (or spritz with olive oil spray),then transfer to the oven and bake for 25 minutes, until the pastry is golden brown and crisp. Serve hot.

Notes

- If your fish pie mix is frozen, you'll want to defrost it under plenty of cold running water, then pat the fish dry before putting it into the pie, otherwise too much liquid gets released.
- Smoked trout (forel), smoked salmon and regular haddock (schelvis).

Revision #1

Created 2021-05-23 17:36:14 UTC by Timothy

Updated 2021-05-23 17:44:35 UTC by Timothy