

The Ultimate Fish Pie

Ingredients

- 1 pack AR Luxury fish pie mix
- 25g butter
- 1 block of Puff pastry
- 1 egg (just yolk)
- 25g plain flour
- 1 tsp English mustard
- Large handful of grated cheddar
- 400ml milk

Step 1

Add 25g of butter to over a medium heat, to just melt the butter, once melted add the flour to the pan gradually and whisk to combine creating a thick paste, now gradually add the milk (warmed first if possible)

Keep adding the milk and whisking until the sauce has become thick and glossy and the flour has cooked out.

Step 2

Once the sauce is thick and glossy add in the fish pie mix and cheese and gently fold through the sauce until the cheese has melted and fish chunks are almost cooked

Step 3

Remove the sauce from the heat. Stir in the English mustard and transfer into a baking dish.

Step 4

When ready to cook, heat the oven to 180C/160C fan/gas 4 and melt the rest of the butter. Roll out the pastry and lay it on top of the pie, covering completely. Beat the egg yolk in a cup and brush over the pastry, make 1 or 2 small incisions in the pastry with a skewer and bake for 25 mins in the middle of the oven until the pastry is golden and **crisp**.