

THE HIVE FISH PIE

SERVES 4

INGREDIENTS

4 eggs
1 onion
4 cloves
600ml full-fat milk
2 bay leaves
Pinch freshly grated nutmeg
2 sprigs thyme
400g cod fillet, skinned
400g salmon fillet, skinned and pin-boned
400g natural smoked haddock fillet,
skinned and pin-boned
Handful parsley, chopped
1kg Maris Piper potatoes



100g butter
50g plain flour
50g strong cheddar, grated

- Preheat your oven to 200°C/400°F. Hard-boil the eggs by immersing them in boiling water for 8 minutes. Once cooked, put them into cold water to prevent the yolks from going grey.
- Next, cut the onion in half and stud one section with cloves. Put the studded half onion, milk, bay leaves, nutmeg and thyme into a pan along with all the fish. If it isn't completely covered, add more milk. Bring the mixture to the boil then reduce to a simmer for 8 minutes, until the fish has cooked through.
- Once the fish has been poached, lift it out onto a plate and break it into chunks. Place it into an oven dish, then de-shell the eggs and break them up over the top. Add chopped parsley, then mix and place the dish into the fridge for later. Strain the cooking liquor from the pan into a jug.
- Boil the potatoes till soft, then drain and add half the butter. Mash and set aside.
- Pour the cooking liquor into a pan and bring to the boil. Melt the remaining butter in another pan, then add flour and stir till the mixture comes together. Pour in the boiling cooking liquor in stages and stir slowly until the sauce is smooth and all the milk has been added.
- Take the fish mixture out from the fridge and pour the sauce over the top. Top with mashed potatoes and grated cheese (we like to use Ashley Chase cheddar at The Hive), and place in the oven for about 20 minutes, until the fish pie is golden-brown and piping-hot throughout.