

FEAST OF THE SEVEN FISHES PIE

This hearty fish pie is a show-stopping dish that combines tender seafood, a creamy leek filling, and a golden puff pastry topping. Perfect for cosy dinner menus, it's packed with flavour and simple enough to impress without stress.



PREP TIME
30 MIN



COOK TIME
40 MIN



SERVINGS
4

Ingredients

- 4 tbsp unsalted butter
- 2 large leeks (white and light green parts only), halved and thinly sliced
- 2 tsp sea salt
- 2 garlic cloves, minced
- 2 anchovies, minced
- 120ml dry white wine or dry vermouth
- 60g all-purpose flour, plus extra for rolling pastry
- 125ml [Blenders Chicken Bouillon](#)
- 100ml [Blenders Fish Bouillon](#)
- 200g mixed fish fillets, cut into 1.25-inch cubes
- 150g peeled large prawns (deveined)
- 200g frozen peas
- 1 tbsp chopped tarragon
- 1 tbsp chopped parsley
- 2 tbsp drained capers, roughly chopped
- 1 large egg

Allergens

Contains Gluten, Shellfish, Eggs, Fish, Milk

Method

1. Butter a shallow baking or casserole dish. Melt 2 tbsp of butter in a large pan over medium-high heat. Add leeks and 1 tsp of salt, cooking until soft (5-7 minutes). Stir in garlic and anchovies, cooking for 1 minute until anchovies dissolve. Add wine, bring to a boil, and simmer until evaporated. Transfer to a bowl.
2. In the same pan, melt the remaining butter over medium heat. Whisk in flour and cook until pale golden (1-3 minutes). Gradually whisk in [Blenders chicken](#) and [fish bouillon](#), bringing to a simmer. Cook for 1-3 minutes until very thick, then remove from heat.
3. Pat fish and prawns dry. Stir them into the sauce along with leeks, peas, tarragon, parsley, capers, and the remaining salt. Spoon the mixture into the prepared dish. Chill uncovered for 1 hour or overnight.
4. Preheat oven to 220°C. On a floured surface, roll out the pastry to 1/8 inch thick. Use a cutter or knife to create a decorative design in the centre.
5. Lay the pastry over the filling without sealing the edges. Whisk the egg with 1 teaspoon of water and brush over the pastry.
6. Place the dish on a rimmed baking sheet and bake for 30-40 minutes until the crust is golden. Let cool for 5-10 minutes before serving.