



Filo Topped Fish Pie

Perfect Midweek Meal



Medium



15 minutes prep time



4 servings



30 minutes bake time



Ingredients

- 1 x 270g Jus-Rol™ Filo Pastry Sheets
- 1 tbsp corn flour
- Large bunch parsley, roughly chopped
- Juice of ½ lemon
- 4 spring onions, sliced
- 150g frozen garden peas
- 1 x 390g pack fish pie mix
- Salt and freshly ground black pepper
- 50ml (5fl oz) crème fraîche
- 75g butter, melted

Equipment required

1.5 litre pie dish

Pastry brush

Large bowl

Method

Preheat the oven 190°C (170°C fan assisted), Gas Mark 5.

- 1 Combine the crème fraîche with the cornflour in a large bowl.
- 2 Add the remaining ingredients except the pastry and butter, season and mix well.
- 3 Transfer the mixture to a 1.5 litre (2 ½ pt) ovenproof dish.
- 4 Brush a sheet of filo pastry with butter and lay another piece on top.
- 5 Cut into ¼'s, scrunch slightly and place on top of the pie.
- 6 Repeat the process until the pie is covered. (Any leftover filo can be frozen for a later date).
- 7 Drizzle any remaining butter over the pie, bake for 20-25 minutes until the pastry is golden and crisp.
- 8 Allow to stand for 5 minutes before serving.