

ROS'S CREAMY FISH & FENNEL PIE

800g sebago potatoes, peeled and chopped
375ml can light and creamy evaporated milk
1 tbsp olive oil
1 leek, trimmed, halved, washed, thinly sliced
1 baby fennel, thinly sliced
1 garlic clove, thinly sliced
1/4 cup plain flour
1 tbsp dijon mustard
1/2 cup chicken stock
600g firm white fish fillets, cut into 3cm pieces
200g smoked cod fillets, cut into 3cm pieces
1 tbsp finely chopped fresh dill leaves
1 tsp finely grated lemon rind
1/4 cup grated reduced fat tasty cheese
Fresh dill sprigs, to serve



Cook potatoes in a saucepan of boiling water for 10 to 12 minutes or until tender. Drain. Return to pan over low heat. Add 1/3 cup milk. Mash until smooth.

Preheat oven to 180°C/160°C fan forced. Heat oil in a large saucepan over medium heat. Add leek and fennel. Cook, stirring for 5 minutes or until vegetables have softened. Add garlic. Cook, stirring for 1 minute or until fragrant. Add flour and mustard. Cook, stirring for 2 minutes or until mixture bubbles and thickens. Gradually add stock, stirring constantly. Cook for 2 minutes or until mixture thickens slightly. Remove from heat. Stir in fish, dill, lemon rind and remaining milk. Season with salt and pepper.

Spoon into an 8 cup capacity ovenproof dish. Top with potato and cheese. Bake for 30 minutes or until potato is golden. Stand for 10 minutes. Sprinkle with dill. Serve.