

FISH & TOMATO PIE

Ingredients

2 pounds Gold potatoes, peeled and cubed

1 x prepared Pastry Crust

8 ounces white fish, such as Halibut

8 ounces Shrimp, peeled & de-veined

1 bunch baby Leeks, white and pale green only, sliced & washed

3 ribs Celery, sliced ¼ inch “crescents”

1 bulb Fennel, chopped

2 cloves Garlic, minced

1-pint Cherry Tomatoes, sliced in half

1 Tablespoon fresh minced Dill, about 1 small sprig trimmed

1 Tablespoon Blended Oil

1 Tablespoon Butter

1/3 ½ Cup Milk

½ Cup White Wine

Directions

Preheat oven to 400F.

Bring Potatoes to a simmer in well-salted water and cook until soft.

Meanwhile, sauté Leeks, Fennel and Celery in Blended Oil until tender, about 5 minutes over medium heat, and then add seafood Tomatoes, Dill and Garlic.

Toss or stir to coat for 20 seconds, add Wine and remove from heat. Place Pastry into pie dish, prick all over with a fork, and add pie weights or dry beans to blind bake the crust at 400F for 10-12 minutes.

When slightly golden, remove from oven and lower temperature to 375F.

Strain Potato and return to pot with Butter and mash well- add Milk gradually so to not make too runny. Check for seasoning and add more Salt and/or White Pepper if desired.

Transfer into a pastry bag fitted with a large star tip.

Pour seafood mixture into crust and top with piped potato.

Bake for 30-35 minutes- Potatoes should be crispy and slightly brown and there will be bubbling at the edges.

Fabulous with a simple green salad and crisp white wine!