

## ATLANTIC SALMON PIE

### INGREDIENTS:

Atlantic Salmon fillet 500g (skin removed)  
Cold Smoked Atlantic salmon 100g  
Milk 1L  
Mashing potatoes 400g  
Butter 80g  
Large Leek 1 (white flesh only, cut in half and lengthways & slice fine)  
Fennel bulb ½ (fine diced)  
Extra Virgin Olive oil 1 Tbsp  
Brown onion 1 (peeled & cut in ¼)  
Dried bay leaf 2  
Garlic clove peeled 1  
Plain flour 50g  
Vegetable oil 50g  
Salt & Pepper to taste

### EQUIPMENT:

20cm baking dish  
Saucepan  
Medium pot with lid  
Whisk  
Wooden spoon  
Small mixing bowl  
Sharp cooks knife  
Cutting board  
Oven

### INSTRUCTIONS:

Heat oven to 200c

Peel potatoes and place with cold tap water in a pot, season with a pinch of salt and cover. Cook on high heat till tender. Drain water and proceed to mash, adding 80g butter and finishing with salt and pepper to taste. Set aside but keep warm.

Place a saucepan on medium heat on the stove; add the fine diced fennel bulb and leek along with the olive oil and a pinch of salt and pepper. Sautees slowly till all ingredients soften and become translucent (but not brown).  
Remove from the saucepan and set aside.

Pour the milk into the saucepan and add the brown onion, bay leaves and garlic. Place saucepan on med to low heat and slowly bring up to a simmer, the milk will need to be stirred with a wooden spoon at intervals to prevent from sticking and burning. Once brought up to a simmer place the salmon fillet into the milk to poach for 3 min.

Carefully remove the salmon from the saucepan and allow cooling to room temperature. Drain and keep remaining milk from the saucepan and discard the onion, garlic and bay leaf.

In a small mixing bowl whisk the plain flour and vegetable oil to form a paste. Place milk back into saucepan on med to low heat, slowly add the flour/oil mix and whisk till thick and smooth, cook further for 2 min.

Add leek/fennel mix to the sauce and mix in well. Using your hands gently flake the cooked salmon into the sauce, fold in gently so it doesn't break up too much.

Place the salmon and sauce mix into a 20 cm baking dish and spread it evenly on the bottom, carefully peel the cold smoked salmon pieces apart and place them flat over the top of the salmon/sauce mix and cover as best as you can.

Carefully cover everything with the mash potato and evenly spread it on top.

Place in pre-heated oven for 30 min @ 200c.

Serve with steamed vegetables and a crisp white Australian or NZ wine.

