

## Gordon Ramsay's fish pie



Average rating: 3

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There's nothing better than a hearty fish pie during the cold, winter months and this version from Gordon Ramsay is a hit.

- Serves: 6
- Prep time: 15 mins
- Cooking time: 1 hr 20 mins
- Total time: 1 hr 35 mins
- Skill level: Bit of effort
- Costs: Mid-price

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## Ingredients

- 1 onion, peeled and quartered
- 3-4 cloves
- 1 bay leaf
- 250ml double cream
- 250ml whole milk
- 400g firm white fish fillets
- 400g smoked haddock fillets
- 30g butter
- 2 leeks, trimmed, well washed and thinly sliced
- 30g plain flour
- Sea salt and black pepper
- Handful of flat-leaf parsley leaves, chopped
- 300g peeled raw prawns

### Topping:

- 750g Desirée potatoes, peeled
- 75g butter, cubed
- 50ml hot milk
- 2 large egg yolks
- 75 - 100g medium Cheddar, grated

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## Method

1. Stud the onion with the cloves. Put into a wide pan along with the bay leaf, cream and milk and bring to a simmer. Lower the white and smoked fish fillets into the pan and poach for 3-4 mins; it won't matter if the fish is slightly underdone at this stage. Lift it out of the pan onto a plate.
2. Pass the cooking liquor through a fine sieve into a jug and reserve.
3. Melt the butter in a saucepan, add the leeks and sweat for 4 - 6 mins until soft. Stir in the flour and cook, stirring, for another couple of minutes. Gradually stir in the reserved fish cooking liquor and let simmer for 10-15 mins, stirring from time to time, until thickened to a sauce consistency. Season well with salt and pepper to taste and stir in the chopped parsley.
4. For the topping, cut the potatoes into chunks and add to a pan of salted water. Bring to the boil, lower the heat and cook for 15-20 mins, until tender when pierced with a knife. Drain well and push through a potato ricer, or mash until smooth. Add the butter and hot milk and mix until well incorporated. Allow to cool slightly, then stir in the egg yolks. Season well.
5. Preheat the oven to 200°C (fan 180°C/gas mark 4). Flake the fish into bite-sized pieces and add to the leek sauce with the prawns. Stir until evenly combined. Transfer to a 1.75 - 2lt ovenproof baking dish and spoon the mash on top, spreading it evenly. For a traditional fish pie finish, mark the surface with the tines of a fork. Scatter over a generous layer of grated cheese. Bake in the oven for 25-35 mins, until the fish pie is bubbling and golden brown on top. Let stand for a few minutes, then serve the fish pie with peas or green beans.

This recipe is taken from Gordon Ramsay's World Kitchen: Recipes from The F Word, published by Quadrille, priced £20, available from [Amazon](#)

By Gordon Ramsay

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## Nutritional information

Guideline Daily Amount for 2,000 calories per day are: 70g fat, 20g saturated fat, 90g sugar, 6g salt.

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