**Poor Jimmy**

 **Jimmy Fish Pie**

 **Ingredients**

**350g potatoes, peeled and cubed**

**A generous knob of butter**

**A little milk**

**30g cheddar, grated**

**30g butter**

**1 onion, chopped**

**1 tbsp whit wine vinegar**

**30g flour**

**150 ml fish stock**

**150 ml milk**

**3 tbsp grated parmesan**

**1 tbsp fresh dill, chopped**

**150g cod, skinned and cubed**

**150g salmon, skinned and cubed**

**40g frozen peas**

**1 beaten egg to glaze**

**Large carrots to decorate (optional)**

**Got everything you need?**

**Then let’s get cooking!**

1. **Preheat the oven to 200C/ 180C fan / 350F / Gas 6, then boil the potatoes in boiling salted water.**
2. **Drain and mash them with the butter, milk and cheese and season to taste. Mash whilst they are still hot otherwise they may go lumpy.**
3. **Melt the butter in a saucepan and sauté the onion for 5 to 6 minutes until soft.**
4. **Add the white wine vinegar and boil for 1 to 2 minutes until the liquid has evaporated.**
5. **Stir in the flour to make a roux, stirring continuously.**
6. **Gradually stir in the fish stock and milk, over a medium heat, stirring all the time. Bring to the boil, stirring until it has thickened.**
7. **Remove from the heat and stir in the parmesan, cream and the chopped dill. Season to taste.**
8. **Divide the fish and peas between two oval dishes and pour over the sauce (alternatively you could make 4 individual ramekins)**
9. **Cover with the mashed potato. Brush the potato topping with a little beaten egg.**
10. **Bake for 20 minutes then finish off under a preheated grill for a few minutes until its golden. Decorate with some fish – shaped carrot pieces to serve if you wish.**