

# Can Can Fish Pie



## Ingredients

### For the filling

500ml milk  
50g butter  
1 onion, finely chopped  
50g plain flour  
1 tsp mustard  
1 veg stock cube, crumbled  
150g frozen peas  
150g sweetcorn (tinned or frozen)  
150g mushrooms, chopped  
3 cans of tuna, drained  
(in spring water is best)  
4 eggs, hard boiled  
45g cornflakes

### For the mashed potato

5 medium potatoes,  
peeled, boiled & mashed  
75g hard cheese, grated

### Optional

2 egg yolks  
Chives or parsley



## Method

Serves 4-6

Preheat the oven to 200°C

- 1 Mash the cooked potatoes with a splash of milk, 10g of butter and the grated cheese (saving a pinch for the end). You can add 2 egg yolks here if you've got some - it's delicious! Set this aside.
- 2 Put the remaining butter in a heavy pan and place over a medium heat with the onion, cooking until it goes see through.
- 3 Add the flour and cook for 1 minute - stirring and watching all the time.
- 4 Add in 400ml of milk, stirring constantly with big circles, little circles, big circles...and so on!
- 5 Do this for 3 minutes, until it resembles a thick custard. Remove from the heat to add the mustard, stock cube, peas, sweetcorn and mushrooms.
- 6 Arrange the tuna and eggs in a shallow ovenproof dish then spoon over the sauce mixture.
- 7 Top with the potato mixture, then the cornflakes, and finally the grated cheese.
- 8 Put dish on a tray in the oven for 20 - 30 minutes until bubbly and golden.
- 9 Serve with carrots, broccoli or more peas- or cover, cool and freeze for another day!