



## Snapper, Fennel and Potato Pie Recipe

Serves 8

### Ingredients:

750g snapper fillet, in 2cm dice  
1 onion, diced  
1 clove garlic, sliced  
½ cup celery, diced  
1 leek, washed and diced  
1 large fennel bulb, diced  
1 tsp fennel seeds  
50g butter  
50g flour  
500ml chicken stock, heated  
¼ cup parsley, roughly chopped  
1kg Sebago potatoes, peeled and diced  
50g + 2tbs butter  
100ml cream  
Salt and white pepper



### Method:

1. In a heavy based pan, fry the snapper pieces until lightly coloured all over and transfer to a deep sided baking dish.
2. In the same pan, sauté the onion, garlic, celery, leek, fennel and fennel seeds in butter until soft.
3. Add the flour and stir over the heat for a couple of minutes, then slowly stir in the hot chicken stock and simmer until thickened. Season with salt and pepper.
4. Mix the fennel mixture through the fish and press down with the back of a kitchen spoon to form a flat even layer. Refrigerate until cold.
5. Cover the diced potatoes with cold water, bring to the boil and simmer until soft.
6. Drain and immediately pass through a sieve, or mash finely with a potato masher.
7. Heat the 50g of butter and cream and stir through the potatoes. Season with salt and white pepper.
8. Pipe the potato on top of the fish mixture.
9. Melt the 2 tbs butter and brush gently on top of the potato.
10. Bake for 30 minutes at 180°C or until the potato is crispy and golden.