

# Filo Topped Fish Pie

This filled filo topped fish pie recipe for a delicious family meal. Made with filo pastry sheets and served with salad or vegetables.

## Ingredients (Serves 4)

- 1 x 270 g pack Filo Pastry Sheets
- 150 ml (5fl oz) Crème fraiche or greek yogurt
- 1 tbsp corn flour (Available in school)
- 1 tsp dried parsley (Available in school)
- Juice of ½ lemon
- 4 spring onions, sliced
- 150 g frozen garden peas
- 1 x 390 g pack fish pie mix
- Salt and freshly ground black pepper
- 75 g butter, melted



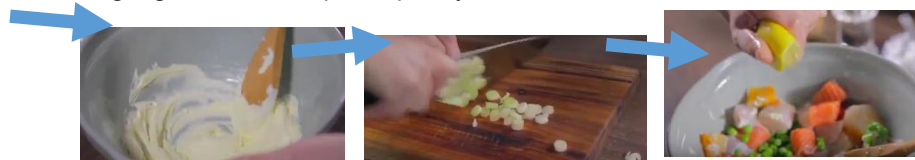
## Safety and quality points

## Method

1. Preheat the oven 180°C / Gas Mark 6.



2. Combine the crème fraiche or yogurt with the cornflour in a large bowl. Add the remaining ingredients except the pastry and butter, season and mix well.



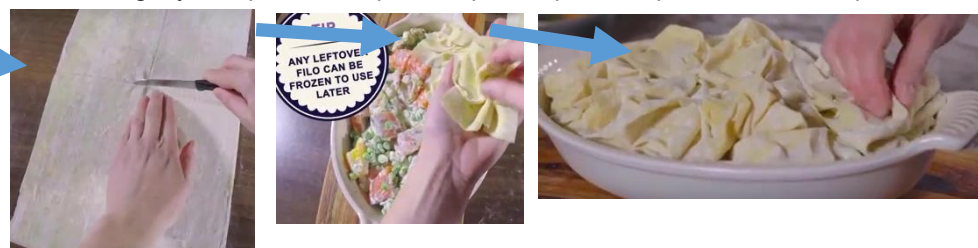
3. Transfer the mixture to a 1.5 litre (2 ½ pt) ovenproof dish.



4. Melt butter in a pan.



5. Brush a sheet of filo pastry with butter and lay another piece on top. Cut into ¼'s, scrunch slightly and place on top of the pie. Repeat the process until the pie is covered.



6. Drizzle any remaining butter over the pie, bake for 20-25 minutes until the pastry is golden and crisp.
7. Clean as you go and prepare your side dish.

Video on Jus roll website <https://www.jusrol.co.uk/pastry-recipes/jus-rol-filo-topped-fish-pie> (1.33mins)