

THE ARBROATH SMOKIE TRAIL



Easy Smokie Pie



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Easy Smokie Pie

- 150ml double cream
- Two handfuls of spinach
- Two Arbroath Smokies
- ½ tsp wholegrain mustard
- ½ lemon
- Cheddar cheese
- Puff pastry
- Egg for egg wash
- Black pepper to season

Serves 4

1. Bring 150ml double cream to the boil then turn down to a simmer, add two handfuls of spinach and stir to wilt the leaves.
2. Remove skin from the smokies and de-bone.
3. Stir the flaked fish into the cream and spinach mix.
4. Add half a teaspoon of wholegrain mustard, juice of half a lemon, a grinding of black pepper, a grating of sharp cheddar, and stir.
5. Transfer to a small pie dish and top with puff pastry.
6. Egg wash and bake at 200°C for 20-25 minutes.

Don't forget some crusty bread to mop up the sauce or serve with delicious wholegrain mustard mashed potatoes.

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