



BILLINGSGATE COBBLER



Serves 10

PREP TIME: 10 mins

COOKING TIME: 30 mins

INGREDIENTS:

- 1000g Aviko Hash Brown Bites
- 3 tbsp vegetable oil
- 300g frozen button onions
- 1800g salmon and sustainable fish, cut into large chunks
- 400g frozen peas
- 2 carrots, cut into large chunks
- 50g small button mushrooms
- 9 tbsp cornflour
- 1 bunch of dill, chopped
- 300ml white wine
- 400ml gluten-free fish stock
- 300ml double cream
- Seasoning

ALLERGENS:

Fish, sulphites, dairy

METHOD:

1. Heat oven to 160°C Fan Assisted/180°C/Gas Mark 4/ 350°F.
2. In a flame-proof casserole dish, heat the oil, cook the carrots and mushrooms then add the onions. Cook for about 5 minutes until starting to colour.
3. Add the fish and peas to the pan with the herbs; mix the cornflour with the wine and pour over the fish, add the stock, cream and seasoning.
4. Cover the pie mix neatly with rows of Aviko Hash Brown Bites to form a cobble effect.
5. Braise in the oven, undisturbed, for about 20-25 minutes.



**SERVE WITH FRESH
VEGETABLES ON THE SIDE**

Aviko's

GLUTEN-FREE HEROES!



Did you know **59%** of people would like to see more gluten-free options on menus when eating out!

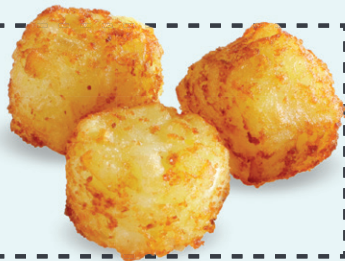
INTRODUCING... our exciting Gluten-Free Heroes range! Delicious and gluten-free, these almighty heroes are perfect for your coeliac and gluten-free customers.

To help free your menu from gluten, we've developed six inspirational recipes to make catering for your gluten-free customers as easy as possible.

So what are you waiting for? Become a **GLUTEN-FREE HERO** today... with a little help from Aviko!

FEATURING...

Aviko's Hash Brown Bites!



For more information and to view the full range of **GLUTEN-FREE HEROES** visit...

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Toluna Research February 2015, 300 Sample Size