

## BILLINGSGATE COBLER



### Ingredients (10 persons):

- 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

### Gluten-free Billingsgate Cobbler

**Allergens:** Fish, sulphites, dairy

### Preparation:

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.

### Tip:

Serve with fresh vegetables on the side



**Share our passion for potatoes**