

Creamy Fish Layer

SKILL LEVEL: MEDIUM

Not only is this a super tasty dish but it is all cooked in one pan, which is always a bonus to cut down on the washing up!

The layers are made up of leeks and potatoes in the bottom, succulent fish in the centre then a golden crunchy gratin topping to finish.



Serves: 4

Preparation: 45 mins

Cooking/Baking: 45 mins

Ingredients

- 600g mixture of raw fish chopped into chunky cubes. A mixture of smoked and unsmoked fish is best, I used smoked cod and some salmon pieces, but use what is available and what you would use for a fish pie. (remove all skin and bones)
- 2 large leeks sliced into rounds (washed, trimmed and dark green leaves removed)
- 3 cloves crushed garlic
- Oil to fry
- 430g potatoes peeled and sliced into circles of approx 5mm thick (all-rounder potatoes e.g maris piper are fine)
- 300ml white wine
- 300ml fish stock (1 fish stock cube)
- 400ml double cream
- salt and pepper

For the crunchy breadcrumb topping:

- 6 thick slices of white bread, crusts removed and dried on a tray in the oven (approx 140°) for 10 minutes
- 20g pack of fresh dill
- 70g gruyere cheese + another 30g of grated to sprinkle on top
- Place the cooled bread, and all the dill (removing the thickest stalks) and cheese into the food processor and blitz until you get breadcrumbs
- If you don't want to make your own breadcrumbs then 300g of natural colour, dried breadcrumbs from the supermarket work well.
- If you don't have a food processor then buy your crumbs, grate the cheese and hand chop the dill and mix all together really well.

Method

A food processor is needed if you want to make your own breadcrumbs, other than that just a few chopping and slicing skills are needed.

1. Heat the oven to 180°
2. Heat a splash of oil in your heavy based pan, it needs to be at least 26cm wide and reasonably deep to hold all the ingredients.
3. Fry off the sliced leeks and crushed garlic until starting to soften, then add the peeled sliced potatoes and cook until they start to soften (approx 6 minutes) stirring regularly.
4. Pour in the white wine and simmer rapidly for about a minute.
5. Pour in the stock and simmer gently until the liquid quantity has reduced by half and your potatoes are almost cooked when you test with a knife.
6. There should be some liquid remaining around the vegetables at this point, as this forms part of your creamy sauce.
7. Remove the pan from the heat and pour over half the cream.
8. Evenly spread the cubed fish on top of the cream and season well with salt and pepper and pour over the remaining cream evenly.
9. Sprinkle over the breadcrumbs then finish with the extra 30g of grated gruyere
10. Place in the centre of the oven for 25-30 minutes

It will be bubbling and golden brown when it is cooked to perfection. Rest for 5 mins before serving.

Serve with green vegetables.



Aud's Tip

- You may think that the fish will dry out but it stays lovely and moist under the breadcrumb topping for protection, while it is cooking from the lovely juices underneath.
- You may see breadcrumbs in recipes referred to as 'panko' all this means is the bread is dried a little before blitzing in the food processor to give it a bit more 'crunch' than fresh breadcrumbs.
- This dish doesn't freeze well

Idea from recipetineats.com and adapted by Aud.

