



## Fisherman's Pie

**Servings: 6**

Preparation Time: 20 minutes

*Start to Finish Time: 2 hours 20 minutes*

*Traditional Fisherman's Pie: Cod, cold-smoked salmon, jumbo shrimp in a roux-thickened cream, clam juice, white wine sauce. Simple leek, thyme, parsley flavoring. Simmered, topped with fluffy mashed potatoes. Perfectly cooked seafood.*

### POTATO TOPPING:

**2 pounds russet potatoes, peeled and cut into 1-inch chunks**

**1 tablespoon salt**

**3 tablespoons unsalted butter, cut into 3 pieces**

**1/3 cup heavy cream**

**1 large egg yolk**

### PREP SHRIMP:

**12 ounces shrimp, jumbo (21/25 count), peeled, deveined, tails removed, and cut in half crosswise**

**1/4 teaspoon salt**

**1/8 teaspoon baking soda**

### FILLING:

**4 tablespoons unsalted butter (divided)**

**1 each leek, white and light-green parts only, HALVED LENGTHWISE, sliced thin, and washed thoroughly**

**1 teaspoon fresh thyme, minced**

**1/3 cup dry white wine (or Vermouth)**

**3 tablespoons flour**

**2 8-oz btls clam juice**

**2/3 cup heavy cream**

**1/4 teaspoon pepper**

**1/2 teaspoon salt**

**1 pound cod fillets, skinless, cut into 1-inch chunks**

**4 ounces smoked salmon, cold, cut into 1/2-inch pieces**

**1/2 cup parsley, minced**

Set 8-inch square broiler-safe baking dish (see TIPS) on rimmed baking sheet.

### POTATO TOPPING (25 minutes):

Place potatoes in large saucepan and add water to just cover. Add 1 tablespoon of salt and bring to boil over high heat.

Reduce heat to maintain simmer and cook until tip of paring knife inserted into potato meets no resistance, 8 to 10 minutes.

Drain potatoes and return to saucepan over low heat. Cook, shaking saucepan occasionally, until any surface moisture on potatoes has evaporated, about 1 minute.

Off heat, mash potatoes well.

Stir in butter until melted.

Whisk cream and egg yolk together in bowl; stir into potatoes.

Season with salt and pepper to taste.

Cover to keep warm and set aside.

### PREP SHRIMP (5 minutes):

Sprinkle shrimp with 1/4 teaspoon salt and 1/8 teaspoon of baking soda in a mixing bowl and toss to combine.

Refrigerate until needed.

### FILLING (35 minutes):

Melt 3 tablespoons unsalted butter in medium saucepan over medium-low heat.

We hewed close to tradition when selecting the seafood for our Fisherman's Pie, landing on a trio that offers a variety of flavors and textures: flaky, white-fleshed cod; delicate cold-smoked salmon; and snappy jumbo shrimp. A roux-thickened mixture of heavy cream, clam juice, and white wine produced a light, elegant sauce. We kept the flavorings simple, using just leek, thyme, and parsley so as not to overwhelm the delicate fish. Gently simmering the seafood in the sauce on the stovetop before topping it with fluffy mashed potatoes ensured that the seafood would be perfectly cooked.

NOTE: SALMON: We prefer cold-smoked salmon here because it's less likely to overcook, but you can substitute hot-smoked salmon if you prefer it.

NOTE: We use an 8-inch square broiler-safe baking dish for this recipe, but any broiler-safe dish that holds 2 quarts will work here.

TIP: Making a pattern on the topping not only looks attractive but also provides textural contrast when the pie is broiled.

NOTES: IF FILLING IS TOO THIN: Make a quick roux by melting equal parts of butter and flour in a separate saucepan. Cook it for a few minutes to get rid of the raw flour taste. Then, gradually whisk in the liquid from your filling. This will help thicken the mixture. Once thickened, incorporate into your filling.

Add leek and thyme and cook, stirring occasionally, until leek is softened, 6 to 7 minutes.

Add wine and cook, stirring occasionally, until wine has evaporated, about 6-8 minutes.

Add flour and cook, stirring constantly, for 1 minute.

Add clam juice and stir until mixture is smooth.

Stir in cream, pepper, and 1/2 teaspoon salt.

Increase heat to medium-high and bring to simmer.

Lower heat to maintain simmer and cook, stirring frequently, until mixture resembles a quite-thick chowder, 10 to 13 minutes (if mixture appears too thin, see NOTES: IF FILLING IS TOO THIN).

Stir cod, salmon, and shrimp into sauce and return to simmer.

Cover and cook, stirring every 2 minutes and adjusting heat if needed to maintain simmer, until shrimp are opaque and just cooked through, 4 to 6 minutes. If the filling is too liquidy, follow instructions under NOTES: IF FILLING IS TOO LIQUIDY.

Off heat, stir in parsley.

Transfer filling to prepared dish starting out with a slotted spoon to get all solids into dish. Then add remaining liquids (DO NOT OVERFILL. LEAVE ABOUT 1/2" FROM TOP OF BAKING DISH).

**BROIL & REST (25 minutes):**

Adjust oven rack 8 inches from broiler element and heat broiler.

Spoon topping over filling, starting at edges and working toward center. Smooth with rubber spatula, making sure to seal around edges of dish so no seafood or sauce is exposed. Using back of spoon or tines of fork, make pattern on topping (see TIPS).

Melt remaining 1 tablespoon butter and drizzle over topping.

Broil pie, still on sheet, until topping is golden brown and crusty and filling is bubbly, 6 to 7 minutes (watch closely).

Let cool for 10 minutes before serving.

*Per Serving (excluding unknown items): 552 Calories; 30g Fat (49.8% calories from fat); 34g Protein; 35g Carbohydrate; 3g Dietary Fiber; 242mg Cholesterol; 1899mg Sodium; 3g Total Sugars; 5mcg Vitamin D; 133mg Calcium; 3mg Iron; 1355mg Potassium; 442mg Phosphorus. Exchanges: .*

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