

## Fisherman's Pie

### Ingredients:

2 pounds white fish fillets, such as flounder or sole, skinned  
2/3 cup dry white wine  
1 tablespoon chopped fresh parsley, tarragon, or dill  
2 1/2 cups sliced white button mushrooms  
7 tablespoons lightly salted butter, plus extra for greasing  
6 ounces cooked, peeled shrimp  
1/3 cup all-purpose flour  
1/2 cup heavy cream  
2 pounds starchy potatoes, such as russets or Yukon gold, cut into chunks  
salt and pepper  
1/2 cup half-and-half or whole milk, optional

### Directions:

Preheat the oven to 350 degrees F. Grease a 2-quart baking dish. Fold the fish fillets in half and place in the dish. Season well with salt and pepper, pour over the wine, and scatter over the herbs. Cover with aluminum foil and bake in the preheated oven for 15 minutes, until the fish starts to flake. Strain off the liquid and reserve for the sauce. Increase the oven temperature to 425 degrees F. Heat 1 tablespoon of the butter in a saucepan and stir in the flour. Cook for a few minutes without browning, then remove from the heat and add the reserved cooking liquid gradually, stirring well between each addition.

Return the pan to the heat and gently bring to a boil, stirring. Add the cream and season to taste with salt and pepper. Pour the sauce over the fish in the dish and smooth over the surface. Meanwhile, cook the potatoes in a large saucepan of boiling salted water for 15-20 minutes. Drain well and mash with a potato masher until smooth. Season to taste with salt and pepper and add the remaining butter, stirring until melted. For a creamier texture, add the half-and-half with the butter. Pile or pipe the mashed potato onto the fish and sauce and bake in the preheated oven for 10 to 15 minutes, until golden brown. May put under broiler for a few minutes after baking for additional browning. Serves 8.

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