

RECIPE

Quick Filo Fish Pie



Ready in **40 minutes**

Serves **4 people**

Ingredients

- 1 cup (250ml) milk
- 2 eggs, lightly beaten
- 1 tablespoon dill, chopped
- 1/2 cup (140g) thick Greek-style yoghurt
- 1/2 teaspoon smoked paprika (pimenton)
- 16 green prawns, peeled, deveined
- 2 x 150g hot-smoked salmon fillets, flaked
- 1 cup (120g) frozen peas, thawed
- 1 baby fennel bulb, very finely chopped
- 8 sheets filo pastry
- 100g unsalted butter, melted, cooled slightly
- Lemon wedges, to serve

Preparation

1. Preheat the oven to 180C.
2. Combine the milk, eggs, dill, yoghurt and paprika in a bowl. Divide the prawns, salmon, peas and fennel among four 350ml ovenproof dishes, then pour in the milk mixture. Lay 2 sheets of filo on a clean work surface. Brush with butter, then scrunch together and lightly place on top of a pie filling. Repeat with remaining filo and pies.
3. Bake for 30 minutes or until pastry is golden and crisp, and prawns are just cooked. Cool slightly. Serve pies with lemon wedges.