

**INGREDIENTS:**

500g white fish such as cod, hake or whiting and 500g naturally smoked haddock, all cut into chunks (ask the fishmonger to skin the fish before you take it home)

500ml double cream

1 large Spanish onion

4 medium carrots

1 dessertspoon dried tarragon

Splash of white wine

6 hard-boiled eggs halved

1 kilo of floury potatoes

1 tablespoon fresh chopped chives

100g butter

3 generous tablespoons crème fraîche

20 gratings of nutmeg

Sea salt & freshly-ground black pepper

**TIME:** 80 mins**SERVING:** 6 people

Peel the carrots and chop into small chunks, peel and dice the onion. Melt half the butter in a large, flame-proof dish or casserole and cook the carrot and onion over a gentle heat for five to six minutes until slightly softened. Add the wine and allow to cook down then pour in the cream, add the tarragon, season well and cook gently until slightly thickened. Add the fish chunks and halved eggs, pressing them down into the cream. Allow to cool slightly. Meanwhile boil the potatoes in plenty of salted water and mash with the remaining butter. Add the crème fraîche, chives, nutmeg, salt and pepper and mix well. Spread over the fish mixture, roughen the top with a fork and bake uncovered in an oven preheated to 180C gas mark 4 for an hour. For a really crispy top finish off under the grill.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**