

Treasure Pie



Method

1. Preheat the oven to 200°C/fan 180°C/gas mark 6.
2. In a large mixing bowl, pour in the cooked potatoes. Then mash the potatoes with a splash of milk and half of the butter, until creamy.
3. Then we can make our treasure pie filling. In a small saucepan, melt the other half of the butter. This is a hob job, so ask your grown-up helper to help you do this, as the hob is hot hot hot!
4. Add in the plain flour, stirring regularly until you have a paste.
5. Gradually pour in the milk, about a quarter at a time. It is important you add the milk slowly while stirring constantly to avoid any lumps. Keep stirring until you have a thick, creamy sauce and then add in the fish pie mix and the sweetcorn.
6. Take the treasure pie filling off the heat and carefully spoon it into an ovenproof baking dish. You want to make sure you leave enough space for the mash. You may need a grown-up helper to help you do this, as the filling will still be hot hot hot!
7. Spoon the mashed potato on top and sprinkle with a handful of grated cheddar cheese.
8. Then pop in the oven for 20 minutes or until golden and bubbling at the edges. Once cooked, ask your grown-up helper to carefully take the pie from the oven, as the oven will be hot hot hot! Leave to one side to cool.
9. Once it has cooled slightly, we can make our fishy decorations! Pop on the red pepper half, in the centre of the pie to be the Octopus body. And then you can add the 8 strips of red pepper around the body for its 8 arms and legs.
10. Finally you can make two small holes in the red pepper and pop on two peas to be eyes. Then your Treasure Pie is ready to eat!

Ingredients

- 50g butter.
- 1kg potatoes, peeled and cooked.
- 25g plain flour.
- 400ml milk.
- A pack fish pie mix, defrosted.
- A handful of sweetcorn, tinned or fresh.
- A handful of peas.
- A small bowl of grated cheddar.
- A red pepper, one half whole and the other half cut into 8 slices.