

MADE
IN
OLD
STEAD

CHRISTMAS EVE FISH PIE



SERVING INSTRUCTIONS

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Ingredients:

Fish pie
Egg yolk
Sprouts, kale & broccoli
Tarragon & dill veloute
Mashed potato
Smoked butter
Dill Oil

Equipment:

1 x Parchment-lined Baking Tray
1 x Frying Pan
3 x Saucepan

Main Course

Salmon, Scallop, Halibut

1. Preheat oven to 200°C (180°C Fan). Brush the top of the **fish pie** with **egg yolk** and place in the oven and bake for 30-35 minutes, or until golden and cooked through. Once baked, remove to rest for 5 minutes.
2. With 15 minutes on the pie remaining, add the **sprouts, kale, and broccoli** to a saucepan, along with a pinch of salt, a splash of water, a splash of good quality oil (or butter) and place over medium heat. Cook for 3 minutes, or until they begin to soften.
3. After 3 minutes, drain and transfer them to a frying pan. Sauté over medium heat for 2 minutes, or until lightly caramelised and coloured.
4. Meanwhile, place two separate pans over medium heat. In one, gently warm the **velouté** until it's heated through. In the other, reheat the **mashed potatoes** until piping hot. Once warm, stir in the **smoked butter** and mix until smooth and creamy.
5. Remove the **fish pie** from the oven, discard the foil, and plate alongside the **sautéed greens**. Serve with a generous scoop of **mashed potato**, pour the **tarragon & dill velouté** over and finish the dish with a drizzle of **dill oil**.



Ingredients:

Chocolate fondants
Kernal cream

Equipment:

Baking Tray

Dessert

Chocolate, Kernel, Cream

1. Preheat oven to 195°C (175°C Fan).
2. Remove the film from the **chocolate fondants** and place onto a baking tray in the centre of the oven for 12 minutes.
3. Once cooked, remove from the oven and upturn into serving bowls.
4. Finish by pouring over the **kernel infused cream**.

BANKS BROTHERS WINE PAIRING

We're Banks Brothers, and we're elevating the world of wine, one can, one glass, and one occasion at a time. Not everything comes in the package you expect and our premium canned wine is proof. So screw the cork and embrace the can!



With the main, Banks Brothers No. 12 Muscadet

A refreshing white wine bursting with flavours of citrus, crisp apple and balanced saline notes of pebbles and seaside. Made by Dominique Martin in the Loire Valley, France.

With dessert, Late Harvest Chenin Blanc No. 15

A ripe and luscious wine with notes of apple pie, honey, and blossom. Serve straight from the refrigerator.





ALLERGENS:

Fish Pie: **Fish, Molluscs, Milk, Mustard, Cereals Containing Gluten, Egg**, Tarragon & Dill Veloute: **Fish, Milk, Mustard, Egg**, Mashed Potato: **Milk**, Smoked Butter: **Milk**, Kale, Broccoli, Sprouts: N/A, Egg Yolk: **Egg**, Dill Oil: N/A, Chocolate Fondants: **Milk, Cereals Containing Gluten, Soybeans, Egg, Sulphites**, Kernel Pouring Cream: **Milk**

For allergens, please see in **bold**.

Please be aware that due to the way food is currently prepared, it is not possible to guarantee the absence of allergens in our dishes. Keep all food refrigerated, unless stated otherwise.

Please note; these wine pairings are subject to change. For more information contact enquiries@madeinoldstead.co.uk