

Finnish Fish Pie

Preparation time: 45 minutes

Baking time: 20 minutes

Skill level: moderate

Ingredients for the filling

300 g cooked, smoked or baked fish (salmon with white fish is a delicious mixture)

1 dl double cream

1 dl cream cheese

2 eggs

1 pinch of black pepper

Ingredients for the dough pastry

50 g soft butter

200 g plain flour (wheat)

500 ml water

600 g rye flour

1 dl grated cheese

2 tsp salt

Preparation dough

Mix the ingredients for the pastry together.

Knead the dough until smooth.

Sprinkle a baking surface with rye flour and roll the dough out to a neat round that is the diameter of your pie dish plus twice its heights including the rim. Keep some dough to cover the pie.

Flour your fingers and press the dough into the pie dish onto the base and the sides.

Dampen the rim of the dish with a little water and press the dough onto it. Leave the excess dough and use that later for the cover.

Preparation filling

Mix together cream, cheese, eggs.

Cut the fish into pieces.

Add the fish pieces.

Preparation Pie

Preheat the oven to 200° C.

Spoon the filling on top of the pastry dough in the pie dish.

Roll out the rest of the dough and cover the pie with it.

Press the pastry dough edges together to seal firmly.

Add on top of the pie 2 dl grated cheese.

Bake at 200° C for about 20 minutes

MIX, STIR & SMILE!