

Seafood Pies

Ingredients

60g butter, chopped
1 large leek, white part only, thinly sliced
1/4 cup (35g) plain flour
1 1/2 cups (375ml) milk
2 tablespoons lemon juice
2 tablespoons lime juice
500g white fillets of salmon or ocean run trout, skinned, cut into 4cm cubes
500g thick white boneless fish fillets, cut into 3cm cubes
500g medium green prawns, peeled, deveined
3 hard-boiled eggs, coarsely chopped
1/2 cup flat-leaf parsley leaves, coarsely chopped
6 sheets puff pastry
1 egg, lightly beaten

Method

Blend the cream cheese and ricotta together in a mixing bowl. Stir in the mozzarella, green onions, and parsley, and set aside. Heat the butter in a saucepan over moderate heat and cook the flour for 3 to 4 minutes.

Stir in the milk and bring to a boil, stirring frequently. Remove from the heat and stir in the oregano, salt, pepper, wine, prawn, and marinara mix.

Lay 3 noodles side by side in a 23x33 cm greased baking dish. Top with one third of the cream cheese mixture and one third of the seafood sauce (it won't cover completely). Repeat twice and top with the parmesan cheese.

Bake uncovered in a preheated 180C oven until bubbly, about 45 minutes. Let stand for 10 minutes before serving. Serves 6 to 8.

