



# Salmon Lattice Pie



## Ingredients

- 3 x 213g cans Princes salmon
- 20g butter
- 2 medium leeks, (about 250g in total), cleaned and thinly sliced
- 500mls ready prepared white sauce
- 200g pack ready washed baby spinach
- 2 x 230g packs rolled shortcrust pastry
- 1 egg, beaten
- Green salad to serve

Serves  
6

Prep  
30 mins

Cooking  
40 mins

	Calories	Sugars	Fat	Saturated Fat	Salt
per 100g	171Kcal	1.1g	10.5g	3.8g	0.6g
RI%	14%	4%	19%	17%	18%

## Method

1. Preheat the oven to 200C/180C fan/gas mark 6.
2. Using a fork break the salmon into bite sized pieces.
3. Heat the butter in a shallow pan and cook the leeks over a medium heat until soft. Stir the spinach, cover the pan and cook until the spinach is just wilted. Remove from heat and allow to cool. Then stir in the white sauce and the salmon.
4. Line a shallow 23cm pie dish with one of the pastry sheets, trimming excess pastry from the edges. Place a sheet of baking paper in the tart, add baking beans (see tip below) and bake for 15mins. Carefully remove the paper and the baking beans then return the pastry case to the oven for a further 5mins.
5. Cut the second sheet of pastry into 12 strips each 2cm wide.
6. Spoon the filling into the pastry case. Lay 6 strips, in the same direction and evenly spaced over the top of the pie, then the remaining 6 strips in the opposite direction, weaving them over and under the first set of strips to make lattice (there are lots of clips online that show you how to do this). Brush the pastry lattice with the beaten egg.
7. Reduce the oven to 180C/160F fan/gas 5 then bake the pie for 20mins or until the pastry lattice is golden
8. Serve with green salad

