**Fish Crumble Pie**

family size 4 – 6

**Ingredients**

1lb of white fish (fish of your choice can be different types, cod, salmon, haddock etc.)

1 veg stock cube made up to 250 mls with hot water

**Cheese sauce**

1pt milk

1oz cornflour

¼ tsp mustard powder

3ozs grated mature cheddar

**Crumble topping**

2ozs mature grated cheese

2 slices wholemeal bread made into breadcrumbs

**Method**

* Poach fish in stock for about 10 - 15 mins depending on size of fish
* Heat ¾ of milk
* Mix rest of cold milk with the cornflour and mustard powder to make a smooth paste
* Add paste to hot milk whisking until thickened simmer for a minute then add cheese
* \*Flake cooked fish into an ovenproof dish pour over cheesy sauce and combine gently
* Mix grated cheese and breadcrumbs together and sprinkle over the top of the fish to cover the top
* Put into a moderately hot oven until crisp and golden 10 – 15 minutes

*\*You can also add chopped hardboiled eggs and cooked baby leaf spinach at this stage if liked*