Less than 1 hour

Serves 4

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Ingredients:

- 1 packet (300g) leeks, sliced
- 2 cloves garlic, chopped
- Knob butter
- · Glug olive oil
- 4 large potatoes, diced (2cm squares)
- ⅓ cup (80ml) white wine
- 4 haddock fillets
- 1 cup (250ml) frozen peas
- Lemon juice, to taste
- Handful coriander, chopped
- 8 sheets phyllo pastry
- ½ cup (60ml) butter, melted
- 2 Tbsp (30ml) sesame seeds
- Side salad or green veg, for serving

Method:

- 1. Preheat oven to 180°C.
- 2. Sauté leeks and garlic in butter and olive oil until soft.
- 3. Add potatoes and wine.
- 4. Cover and cook over low heat until potatoes are soft and most of the wine has evaporated.
- 5. Add haddock. Cover and steam for 5 minutes.
- 6. Remove fish and flake.
- 7. Stir flaked fish, peas, lemon juice and coriander through potato mixture.
- 8. Brush each pastry sheet with melted butter.
- 9. Lay two sheets on top of each other.

- 10. Place $\frac{1}{4}$ of the filling on one corner. Roll pastry up, tucking in the sides as you go.
- 11. Brush with butter and scatter over seeds.
- 12. Repeat with remaining sheets and filling.
- 13. Bake for 20 minutes, or until golden.
- 14. Serve with a side salad or green veg.