

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
- ¼ 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.