

# Mary Berry Foolproof Cooking, part one: All-in-one fish gratin



## Ingredients

750g (1 lb 10oz) medium potatoes

3 eggs

75g (3oz) butter

1 onion, chopped

200g (7oz) button mushrooms, sliced

50g (2oz) plain flour

450ml (15fl oz) hot milk

100ml (3½fl oz) White wine

1 tsp Dijon mustard

75g (3oz) mature Cheddar cheese, grated

1 tbsp snipped chives

750g (1 lb 10oz) mixed fish fillets (such as cod and smoked haddock), skinned and sliced into pieces

Salt and freshly ground black pepper

## Method

1. You will need a 1.75-litre (3-pint) ovenproof dish. Preheat the oven 200°C/ 180°C fan/ Gas 6.
2. Peel and slice each potato into 2-3 large, even-sized pieces. Place in a pan of salted water, bring to the boil and cook for 8-10 minutes until just tender but not falling apart. Drain and refresh under cold water, then leave to cool.
3. Meanwhile, put the eggs into a pan of cold water. Bring to the boil and boil for 8 minutes, then drain, run under cold water, then peel and slice into quarters.
4. Melt 50g (2oz) of the butter in a deep frying pan over a high heat, add the onion and fry for 5 minutes until soft. Add the mushrooms and fry for a further 2 minutes, then season with salt and pepper.
5. Sprinkle in the flour and then blend in the milk, stirring constantly. Keep stirring until smooth and thickened, then add the wine. Add the mustard and season well with salt and pepper. Tip in 50g (2oz) of the grated cheese with the chives and stir to mix. The sauce will be thick.
6. Add the fish to the sauce and spoon into the ovenproof dish, then add the hard-boiled egg quarters, pushing them down so they're submerged in the sauce.
7. Slice the cooled potatoes into even-sized discs, then arrange on top of the fish mixture. Melt the remaining butter and drizzle over the potatoes before sprinkling with the remaining cheese.
8. Bake in the oven for 50-60 minutes until golden and bubbling. Leave to stand for 5-10 minutes before serving.

**Serves: 6**

**Prepare Ahead: Can be assembled up to 8 hours ahead – allow the sauce to cool before mixing in the fish.**

**Freeze: Freezes well raw – provided the fish hasn't been previously frozen and defrosted.**

## **TIP**

Ensure the potatoes are nearly cooked (no longer firm) before arranging on top.