Trio of Fish Pie

Ratio 2:1

Preparation time: 10 -15 minutesCooking time: 45 - 50 minutes





This recipe can be adapted to the following:







Recipe provides approximately:

| Nutritional content | Quantity | | Your recipe |
|---------------------|----------|-----------|-------------|
| Fat | 45.9g | 30.9g LCT | |
| | | 15g MCT | |
| Protein | 20.7g | | |
| Carbohydrate | 1.9g | | |
| Energy (calories) | 504kcal | | |

Trio of Fish Pie

| Add your own notes on perfecting this recipe to suit you. | | | | |
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Trio of Fish Pie



| Ingredients | Quantity | Your recipe | | |
|--|----------|-------------|--|--|
| Filling: | | | | |
| Olive oil | 10g | | | |
| Butter | 6g | | | |
| Mushrooms, finely chopped | 20g | | | |
| Spring onions, finely chopped | 20g | | | |
| Salmon, skinned, boneless, finely chopped | 30g | | | |
| Haddock, skinned, boneless, finely chopped | 30g | | | |
| Cod, skinned, boneless, finely chopped | 30g | | | |
| K-Quik | 50g | | | |
| Topping: | | | | |
| Celeriac, diced | 50g | | | |
| K-Quik | 25g | | | |
| Butter | 8g | | | |
| Cheddar cheese, grated | 10g | | | |

Method

- 1. Preheat oven to 200°C/fan 180°C/gas mark 6.
- 2. Add celeriac to a saucepan, cover with water.
 On a high heat bring to a boil, reduce heat to simmer for 10-15 minutes or until soft, drain well.

 Regular/Easy to Chew



Filling:

- **3.** While the celeriac is cooking; heat oil and butter in a frying pan over a medium heat, add mushrooms and spring onions and fry for 2 3 minutes.
- 4. Add salmon, haddock, cod and fry for a further 4-5 minutes, until cooked.
- 5. Add K-Quik, then bring to the boil and simmer for 5 minutes until liquid reduces.
- **6.** Add filling to a small oven proof dish (4 inches wide x 2 inches deep). Ensure there is no "pooling" of liquid.

Topping:

- Add cooked celeriac to a small bowl with K-Quik, butter and cheese. Blend to a smooth mash.
- 8. Add mash to top of filling.
- 9. Cover pie loosely with tinfoil and bake in oven for 20 minutes.
- 10. Once cooked, remove from oven and allow to cool slightly before serving.

For alternative textures...

Below you'll find guidance on how to achieve a different texture for this recipe, if required.

Always check with your dietitian about what is best suited to your requirements.





- 1. Repeat steps 1-9 of IDDSI level 7 method.
- 2. Transfer to a jug, add 40ml boiled water and blend until a smooth thick purée is achieved.





- 1. Repeat steps 1-9 of IDDSI level 7 method.
- 2. Transfer to a jug, add 80ml of boiled water and blend until smooth.



K.Quik is a food for special medical purposes and must be used under medical supervision. This recipe has been specifically designed for use in a ketogenic diet.

Refer to labels for allergens and other product information.

