

Butternut Squash and Mackerel Pie

Serves 4

Hands-on Time 30 minutes

Cooking Time 1 hour 50 minutes

Ingredients

- 1 butternut squash
- Olive oil (for drizzling and frying)
- Fine salt
- Black pepper
- 1 onion
- 1 garlic clove
- 75g chestnut mushrooms
- 40g butter (plus 2 knobs)
- 4 mackerel fillets
- 50g plain flour (plus extra for dusting)
- 400ml milk
- 1/2 portion rough puff pastry or 300g ready-made puff pastry
- 1 egg (for egg wash)
- 12 black olives (pitted)

Equipment

- Baking tray
- Baking parchment
- Knife
- Chopping board
- Spatula
- Frying pan
- 3 bowls
- Potato masher
- Oven-proof dish
- Rolling pin
- Small bowl
- Pastry brush

Method

1. Roast the butternut squash

- Preheat the oven to 190°C/170°C (fan)/375°F/Gas Mark 5.
- Peel, deseed, and cube the butternut squash into 2cm pieces.
- Place the cubes on a lined baking tray, drizzle with olive oil, and season with salt and pepper.
- Bake for 60 minutes, turning halfway, until tender and golden.

2. Prepare the filling

- Thinly slice the onion, garlic, and mushrooms.
- Heat a knob of butter and a glug of oil in a frying pan. Cook the onion for 4 minutes, then add the garlic and cook for 1 more minute. Transfer to a bowl.
- Add another knob of butter and a glug of oil to the pan. Cook the mushrooms for 5 minutes, seasoning with salt and pepper. Transfer to a separate bowl.
- Heat a glug of oil in the pan. Cook the mackerel fillets skin-side down for 4 minutes, then flip and cook for another 4 minutes. Transfer to a bowl to cool, then flake the fish, discarding the skin.

3. Make the sauce

- In the same pan, melt 40g butter and stir in 50g flour to form a paste. Cook for 2 minutes, then gradually whisk in the milk. Stir for 5 minutes until thickened. Season with salt and pepper.
- Combine the sauce with the flaked fish and mushrooms.

4. Assemble the pie

- Mash the roasted squash in a bowl and season with salt and pepper. Spread it evenly in an oven-proof dish.
- Layer the cooked onions over the squash, followed by the fish and mushroom mixture.

5. Top with pastry

- Roll out the pastry on a floured surface to fit the dish, leaving extra for decorations.
- Place the pastry over the filling, trimming and sealing the edges. Use excess pastry to create decorations (e.g., lattice or fish shapes).
- Beat the egg and brush it over the pastry to glaze and secure decorations.
- Dot the olives around the edge of the pie.

6. Bake the pie

- Bake on the middle shelf for 25 minutes, or until the pastry is golden.
- Let the pie rest for a few minutes before serving.

Enjoy!