

Chop 1 or 2 onions, depending on desired pie size. (2 were used in yours). Fry in butter until soft. Put aside.

In a large pot or pan, make a white sauce then add onion and fish ... so melt a knob of butter in a large pot or pan, add sufficient sifted flour to make a paste. Stir/whisk in.

Gradually add milk (I used about 1/2 - 3/4 pint in your pie) while stirring. Heat and allow to thicken.

When sauce-like add smoked cod, sliced into chunks. I buy this from the supermarket, usually two large fillets for a decent size pie. Then add previously softened onion.

Pour this mixture into a pie dish. Soft boil two eggs, slice and place on top of fish sauce.

Cook and mash potatoes, sufficient for size of dish (3 or 4 medium potatoes). Spread mashed potato on top of fish and eggs.

Cover with grated cheese and bake in oven for a while until cheese melted and golden brown - approx. 20 - 30 mins at 180 C.