

THE RECIPE

## Saint Francis' Shrimp and Pike Pie

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CULTURE

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### ST FRANCIS' SHRIMP AND PIKE PIE

(Recipe adapted to contemporary taste)\*.

*Ingredients for 6 people:*

500g pike fillets

200g shelled shrimp tails  
2 diced onions  
2 cloves of garlic minced  
½ glass of dry white wine  
½ glass of cream  
6 whole eggs  
1 tablespoon dried chives  
1 tablespoon dry tarragon  
2 tablespoons of olive oil  
Salt and black pepper

Cook the onion and garlic in hot olive oil for 3 minutes. When the onion is transparent, add the wine and cook for another 3 minutes. Add the pike fillets cut into small pieces. Cook for another 2-3 minutes. Remove from the heat, season with salt and leave to cool.

In the meantime beat the eggs, add the cream and herbs, salt and pepper. Crumble the pike with a fork and add it to the egg mix. Add the whole raw shrimp tails. Mix all the ingredients thoroughly.

Line a rectangular pie dish with baking paper, pour the mixture into it and bake for 35-40 minutes in a preheated oven at 200°C.

Leave to cool and serve the lukewarm or cold pie cut into slices and accompanied by a small mixed green leaf salad.

***\* The original recipe included walnuts and breadcrumbs, but I find the taste does not appeal to today's palates. (LM)***