

# Fish Pie, With Tench And Eels

## Ingredients

2 tench, 2 eels, 2 onions, a faggot of herbs, 4 blades of mace, 3 anchovies, 1 pint of water, pepper and salt to taste, 1 teaspoonful of chopped parsley, the yolks of 6 hard-boiled eggs, puff paste.

## Method

Clean and bone the tench, skin and bone the eels, and cut them into pieces 2 inches long, and leave the sides of the tench whole. Put the bones into a stewpan with the onions, herbs, mace, anchovies, water, and seasoning, and let them simmer gently for 1 hour. Strain it off, put it to cool, and skim off all the fat. Lay the tench and eels in a pie-dish, and between each layer put seasoning, chopped parsley, and hard-boiled eggs; pour in part of the strained liquor, cover in with puff paste, and bake for 1/2 hour or rather more. The oven should be rather quick, and when done, heat the remainder of the liquor, which pour into the pie.

*Source: Mrs Beeton's Book of Household Management (1861)*

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