

Fish and Egg Pie

- 1 Pound of Cooked White Fish
- 1 Tablespoonful of Chopped Parsley
- 1 Tablespoonful of Anchovy Essence
- 2 Tablespoonfuls of Melted Butter
- 3 Eggs
- $\frac{1}{2}$ Cupful of Cream or Milk
- Salt and Pepper



FLAKE the fish, remove the bones and put into a fireproof dish. Cover with the parsley, anchovy essence and butter, then the cream or milk. Now make a pastry to cover, by sifting two cupfuls of flour into a basin, add half a teaspoonful of salt and half a cupful of thick, rich cream; no water is needed. Cover the pie with this paste and bake in a moderate oven for about thirty minutes; meanwhile have the eggs lightly beaten. Take the pie out of the oven, and very carefully lift up the crust enough to pour in the eggs. Replace the crust; put in the oven for one minute, then serve very hot.