Fisherman's Pie

Topping

2 pounds russet potatoes, peeled and cut into 1" pieces

1 Tablespoon salt

3 Tablespoons butter

1/3 cup heavy cream

1 egg yolk

Filling

12 ounces jumbo shrimp, peeled and deveined, cut in half crosswise

3/4 teaspoon salt

1/8 teaspoon baking soda

4 Tablespoons butter

1 leek, white and light green parts halved lengthwise and sliced thin

1 teaspoon fresh thyme

1/3 cup dry white wine

3 Tablespoons flour

16 ounces clam juice

2/3 cup heavy cream

1/4 teaspoon pepper

1 pound skinless cod fillets, cut into 1" pieces

1/2 cup fresh parsley

Place potatoes and salt in saucepan and add water to cover.

Bring to a boil.  Reduce heat and simmer 8-10 minutes or until fork tender.

Drain potatoes and return to pan.  Stir in butter and mash.

Whisk together cream and egg yolk.

Stir into potatoes.  Season with salt and pepper.

Sprinkle shrimp with 1/4 t. salt and baking soda.  Refrigerate.

Melt 3 T. butter in saucepan.

Add leek and thyme and cook until softened.

Add wine and cook until evaporated.

Add flour and cook 1 minute.

Stir in clam juice, cream, pepper and 1/2 t. salt.

Bring to a simmer.

Reduce heat and cook until thickened. (10-13 minutes)

Stir cod and shrimp into sauce.

Cover and cook 4-6 min.  (Stir every 2 min.)

Remove from heat and stir in parsley.

Transfer to an 8" square baking dish.

Spoon potato topping over filling, starting at edges and working towards center.

Use a scraper to smooth potatoes.  Use a fork to make a pattern.

Melt 1 T. butter and drizzle over topping.

Place pie under broiler and cook until golden and crusty.