



Seafood Soup Puff Pastry Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

300g mixed seafood
150ml veggie stock
2 tomatoes, diced
Small red onion, chopped
Half juice and zest of 1 lemon
2 tsp fish sauce
1 tsp parsley
Dash of saffron
Dash of cayenne pepper
150g pre-packed puff pastry

Bit of milk or beaten egg for pastry glazing (optional)

Instructions

- 1) Preheat oven to 180 degrees C. Roll out 75g puff pastry per person into a rectangle and bake for 15 minutes.
 - 2) Meanwhile, gently heat some mixed seafood, tomatoes and onion in a saucepan.
 - 3) Pour in veggie stock, followed by lemon juice and zest, fish sauce, saffron and cayenne pepper.
 - 4) Leave to simmer for about 15 minutes, stirring through occasionally.
 - 5) Divide into bowls and sit a puff pastry rectangle on top.
-