



# 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.
-