

Great Bricett Notes:

<http://greatbricett.suffolk.cloud/>

Church Cleaning

The usual team will be cleaning the church on the 14th October.

Church Flowers

Please feel free to put flowers in church at any time especially if you have a member of the family or family occasion to remember. Anyone who would like to help with flowers in the church once or twice a year please contact Julia (658609).

Services in October

15th October – 9.00 a.m. Holy Communion

For all other services see the Service Pattern at back of magazine.

Sponsored Cycle Ride

The Suffolk Historic Churches sponsored cycle ride took place on the 9th September on one of the hottest days of the year. We were pleased to welcome 6 cyclists to our church.

Family Meals from BBC Good Food – Easy Fish Pie

A simple fish pie recipe that's quick and easy to prepare. Portion into ramekins and freeze for quick toddler meals or cook in a big dish for the perfect family supper

Ingredients:

1kg Maris Piper potatoes, peeled and halved

400ml milk, plus a splash

25g butter, plus a knob

25g plain flour

4 spring onions, finely sliced

1 x pack fish pie mix (cod, salmon, smoked haddock etc, weight around 320g-400g depending on pack size)

1 tsp Dijon or English mustard

½ a 25g pack or a small bunch chives, finely snipped

handful frozen sweetcorn, handful frozen petits pois, handful grated cheddar

Method

Heat the oven to 200C/fan 180C/gas mark 6.

Put 1kg potatoes, peeled and halved, in a saucepan and pour over enough water to cover them.

Bring to the boil and then simmer until tender.

When cooked, drain thoroughly and mash with a splash of milk and a knob of butter. Season with ground black pepper.

Put 25g butter, 25g plain flour and 4 finely sliced spring onions in another pan and heat gently until the butter has melted, stirring regularly. Cook for 1-2 mins.

Gradually whisk in 400ml milk using a balloon whisk if you have one. Bring to the boil, stirring to avoid any lumps and sticking at the bottom of the pan. Cook for 3-4 mins until thickened.

Take off the heat and stir in 320g-400g mixed fish, 1 tsp Dijon or English mustard, a small bunch of finely snipped chives, handful of sweetcorn and handful of petits pois. Spoon into an ovenproof dish or 6-8 ramekins. Spoon the potatoes over the top.

Pop in the oven for 20-25 mins or until golden and bubbling at the edges. Alternatively, cover and freeze the pie or mini pies for another time.