

Savory Herring & Artichoke Pot Pie

This comforting pot pie blends tender herring, earthy artichokes, aromatic fennel, and fresh dill into a creamy, well-balanced filling. Inspired by coastal European flavors, it offers warmth, nourishment, and depth without heaviness.

Ingredients

- Herring (in its own juice or kipper brine)
- Artichoke hearts, chopped
- Minced garlic
- Mayonnaise
- Fennel seeds (lightly crushed)
- Fresh or dried dill
- Pie crusts (top and bottom)
- Black pepper
- Olive oil or butter substitute

Preparation

- Drain the herring, reserving 1–2 teaspoons of the brine. Gently flake the fish and set aside.
- In a skillet over low–medium heat, warm oil and lightly sauté garlic until fragrant. Add crushed fennel seeds.
- Add chopped artichokes and warm through. Season lightly with black pepper.
- In a small bowl, mix mayonnaise with reserved herring brine and dill.
- Lower heat and stir the mayo mixture into the artichokes.
- Remove from heat and gently fold in the herring. Taste and adjust seasoning.

Assemble & Bake

Preheat oven to 375°F. Line a pie dish with the bottom crust, add filling evenly, and cover with the top crust. Crimp edges and cut small steam vents. Bake for 35–40 minutes until golden. Rest 10 minutes before serving.

Serving Notes

This pot pie pairs well with a light herbal tea or crisp greens. Flavors deepen after resting, making leftovers especially satisfying.