

Chicken Pot Pie

Makes 5 (12.5cm) or 4 (15cm) pies



• **Pie Crust:**

- 220 g all-purpose flour
- 1/2 tsp salt
- 15 g granulated white sugar
- 140 g cold unsalted butter, diced
- 4–5 T ice cold water

Chicken Filling:

- 13 g butter
- 1 T oil
- 140 g finely chopped onion (about 1 medium onion)
- 65 g finely chopped celery (about 1-2 stalks)
- 140 g finely chopped carrots (1-2 carrots)
- 90 g chopped mushrooms
- 80 ml white wine, optional
- 25 g all-purpose flour
- 600 ml chicken stock
- 1/2 tsp dried tarragon
- 1/2 tsp dried thyme
- 120 ml cream (heavy or light)
- 30 g frozen peas
- 345 g bite-sized pieces of cooked chicken
- 15 g chopped parsley

Pie Crust:

1. In a food processor, place the **flour**, **salt**, and **sugar** and process until combined.
2. Add the **cold butter** and process (using the pulse button), until the mixture is crumbly (resembles coarse meal).
3. Pour the **ice water**, one tablespoon at a time, through the feed tube, and process (pulse) just until the dough is moistened and starts to clump together when pinched (it should not be a solid ball of dough).
4. Turn the dough out onto your counter and gather into a ball. Flatten into a disk, cover with plastic wrap, and [refrigerate for about 30 - 60 minutes](#), or until firm enough to roll out. (The pastry can be refrigerated for a few days or frozen for a month. If frozen, defrost in the refrigerator overnight before using.)

Chicken Filling:

1. Heat the **oil** and **butter** in a large skillet over medium high heat.
2. Add the **onions**, **celery**, **carrots**, and mushrooms and sauté until the onions are translucent and the carrots and celery are tender crisp.
3. Season with about 1/4-1/2 tsp of **salt** and 1/2 tsp of **black pepper**.

4. Add the **wine** and simmer rapidly until the wine has evaporated.
5. Then, add the **flour** and stir over medium heat for **about 2 minutes** making sure all the vegetables are coated with the flour.
6. Gradually add the **chicken broth** and stir until smooth. Let **simmer for about five minutes**.
7. Stir in the **tarragon** and **thyme**.
8. Then gradually add the **cream** stirring to combine.
9. Add a little **cornstarch** if the sauce appears a little thin.
10. Stir in the frozen **peas** and chicken. Simmer until the peas are cooked. Taste and add more **salt** and **pepper** if needed.
11. Finally, stir in the chopped **parsley**.
12. Divide the filling equally among your pie pans. Let cool to room temperature while you roll out your pastry.
13. Preheat your oven to **190°C**.
14. When chilled, remove the pastry from the refrigerator, and divide into 4 - 5 equal pieces (depending on the size of the pans).
15. On a lightly floured surface, roll out each round of pastry to cover the pans. To prevent the pastry from sticking to the counter and to ensure uniform thickness, keep lifting up and turning the pastry a quarter turn as you roll (always roll from the center outwards). When the pastry is rolled to the desired size, cut three slits in the center of the pastry so the steam can escape during baking.
16. Gently place the pastry over the chicken filling. Lightly press the pastry around the edges of the pan to seal and then press the edges of the pastry with the tines of a fork.
17. Brush the tops of the pastry with an **egg wash** (whisk **one large egg with 1 T cream**) and sprinkle with some grated **parmesan cheese**, if desired.
18. Place the pies on a large baking sheet and bake for **about 30-35 minutes** or until the pastry is golden brown and the juices are bubbling.
19. Let **cool about 10 - 15 minutes** before serving.

Can be frozen for a couple of months. Freeze uncovered and then put in an airtight container and return to freezer.

Note: You can make one large chicken pot pie. Use either a 23 or 25 cm deep dish pie plate.