



COOKING CLASSES
AT SUR LA TABLE

HOMEMADE CHICKEN POT PIES

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Proteins

- 2 cups roasted chicken

Produce

- 1 large yellow onion
- 1 large carrot
- 1 large celery rib
- 2 medium Yukon Gold potatoes
- 1 small bunch thyme
- 1 garlic clove
- 4 ounces button or cremini mushrooms

Dairy

- 1 stick plus 2 tablespoons unsalted butter
- 1/2 cup whole milk
- 1 large egg

Frozen

- 8 ounces frozen sweet peas

Pantry Items

- All-purpose flour
- Low-sodium chicken broth
- Granulated sugar
- Kosher salt
- Freshly ground pepper
- Flaky salt
- 1 teaspoon dry sage

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife
- Paring knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Mixing bowls (various sizes)
- 5" round cookie cutter
- Rolling pin
- Wooden spoon
- Whisk
- Silicone spatula
- Silicone pastry brush

Cookware

- Large skillet

Appliances

- Food processor or large mixing bowl and pastry blender

Bakeware

- 4 individual 5" pie dishes or ramekins or 9" pie plate
- Rimmed baking sheet

Other

- Plastic wrap

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Individual Chicken Pot Pies with Flaky Crust

1. Preheat oven to 375°F.
2. Roast chicken and cool or purchase roasted or rotisserie chicken.

INDIVIDUAL CHICKEN POT PIES WITH FLAKY CRUST

Yield: 4 individual 5" pot pies or 1, 9" pie

Crust:

1 1/4 cups all-purpose flour
2 tablespoons granulated sugar
1/2 teaspoon kosher salt
4 ounces (1 stick) unsalted butter, cut into 1/2-inch cubes and chilled
3 to 4 tablespoons ice water

Filling:

2 tablespoons unsalted butter
1/2 cup yellow onion, cut into small dice
1 large carrot, cut into medium dice
1 large celery rib, cut into medium dice
2 medium Yukon Gold potatoes, cut into medium dice
2 garlic cloves, minced
2 teaspoons fresh thyme leaves, minced
1 teaspoon dry sage
Kosher salt and freshly ground black pepper
4 ounces button or cremini mushrooms, trimmed and quartered
1/4 cup all-purpose flour
1 1/2 cups chicken broth, plus more if needed
1/2 cup whole milk
2 cups roasted chicken, shredded or cut into medium dice
8 ounces frozen sweet peas, thawed

1 large egg, whisked
Flaky salt

Preheat oven to 375°F and position a rack in middle of oven.

1. **To prepare dough:** To the bowl of a food processor, add flour, sugar and salt, pulse to combine. Add butter and pulse until butter is size of small peas. Slowly add in ice water, a tablespoon at a time, while pulsing, until large clumps form and dough can hold together when squeezed into a ball. Remove dough and place on a lightly floured work surface. Gather dough together to form a ball. Wrap dough in plastic wrap and flatten into a disk about 6 inches wide. Refrigerate for 30 minutes.

2. **To prepare filling:** To a large skillet or Dutch oven set over medium-low heat, add butter. When butter melts and foam subsides, add onion, carrots, celery, potato, garlic, thyme and sage. Season mixture with salt and pepper. Cook, stirring occasionally until vegetables are

crisp-tender, about 8 minutes. Add mushrooms and cook, occasionally stirring until tender, 5 to 7 minutes.

3. Add flour to vegetables, stir to coat. Cook flour and vegetables while constantly stirring, about 2 minutes. Add stock and milk and stir, scraping up any brown bits from bottom and sides of skillet. Bring to a boil, reduce heat and simmer until slightly thickened, about 3 minutes, adding more stock if needed. Add chicken and peas, stir to incorporate. Taste and adjust seasoning with salt and pepper.

4. **To assemble pies:** To a lightly floured surface, roll dough to 1/8" thick round. Using a round cookie cutter 1" larger than individual pie dishes or ramekins, cut out 4 rounds of dough. Gather and reroll dough scraps if needed. Set individual pie dishes or ramekins on a rimmed baking sheet. Portion chicken filling into dishes. Fold dough under itself to form a 1/2" edge. Pleat or crimp edge of dough in a decorative manner. Using a silicone pastry brush, brush dough with a thin layer of whisked egg. Sprinkle egg-washed dough with flaky sea salt. Using a sharp paring knife, cut small holes in center of dough to create steam vents.

5. **To assemble 9" pie:** Transfer filling into pie plate into an even layer. To a lightly floured surface, roll dough into a 13" round that is 1/8" thick. Starting at edge furthest from you, roll edge of dough over and around rolling pin. Lift rolling pin and center in middle of pie plate. Slowly unroll dough into your plate overfilling. Use kitchen scissors to trim dough so it overhangs edge of pan by 1". Fold dough under itself to form a 1/2" edge. Pleat or crimp edge of dough in a decorative manner. Using a silicone pastry brush, brush dough with a thin layer of whisked egg. Sprinkle egg-washed crust with flaky sea salt. Using a sharp paring knife, cut small holes in center of dough to create steam vents.

6. **To bake:** Transfer baking sheet to preheated oven and bake until pastry is golden brown and crisp and filling is hot and bubbling, about 30-35 minutes for individual pies or 40-45 minutes for 9" pie. Allow to cool slightly before serving.

Recipe variations:

- To make vegetarian, replace chicken broth with vegetable broth. Replace 1 cup cooked chicken with a hearty vegetable such as roasted butternut squash, green beans, or cauliflower.
- This recipe can also be altered to a creamy wild mushroom pot pie. Remove all vegetables and chicken and increase the amount of mushrooms to 1 pound, with varieties such as shitake, porcini, morel and oyster.