

Chicken Pot Pie

Serves 6-8 using the All-Clad 10-inch Pie Plate

Making your own chicken pot pie is a truly rewarding experience. It bears little resemblance to the frozen pot pies at the grocery store. Large pieces of chicken, potatoes, carrots, onions and celery are lightly bound with a béchamel sauce flavored with fresh herbs and encased in a light flakey pastry. You can roast your own chicken for the recipe or buy a roasted chicken from the grocery store.



Ingredients:

- 1 cup 1/2-inch pieces red skinned potatoes
- 1 1/4 cups 1-inch pieces carrot cut on the diagonal
- 12 white pearl onions, peeled
- 3 bay leaves
- 3 thyme sprigs

- 24 peppercorns
- Kosher salt
- 1 1/2 cups 1-inch pieces celery cut on the diagonal
- 2 cups shredded cooked chicken
- 1 large egg, lightly beaten

Pie Crust:

- 2 1/2 cups all-purpose flour, plus additional for rolling
- 1 1/4 teaspoons kosher salt
- 20 tablespoons (10 ounces) unsalted butter, cold, cut into 1/2 inch pieces about 5 tablespoons ice water

Combine the flour, salt and butter in a large bowl and toss to coat the pieces with flour. With your hands or a pastry blender, break the butter into smaller pieces, tossing and combining with the flour, incorporating any pieces of butter that may have settled at the bottom of the bowl. When the butter pieces are no larger than a pea, drizzle 1/4 cup of the water over the top. Using a fork, mix the dough, adding the remaining tablespoon of water if the dough is very dry.

Remove the dough from the bowl and use your hands to bring the dough together. Knead the dough until it is completely smooth and the butter is fully incorporated. Divide the dough in half. Roll each half into a ball and then flatten into a 1-inch thick disc. Wrap tightly in plastic wrap and refrigerate for at least 1 hour or up to a day. (If the dough does not rest it will shrink as it bakes).

Bechamel:

- 3 tablespoons (1 1/2 ounces) unsalted butter
- 3 tablespoons all-purpose flour
- 3 cups whole milk
- 1 teaspoon kosher salt, plus additional as needed
- 1/2 teaspoon freshly ground black pepper, plus additional as needed
- 1 tablespoon finely chopped parsley

- 1/2 teaspoon finely chopped thyme
- Pinch of cayenne

Instructions:

Remove the dough from the refrigerator, split into two pieces, with one slightly larger than the other, and let rest until they are soft enough to roll.

Lightly flour the work surface, rolling pin, and the dough. Roll the larger piece of the dough outward from the center of the dough, rotating it, and adding small amounts of flour only as needed to prevent the dough from sticking, to a 13 to 14 inch round, about 1/8 inch thick. Fold the dough in half and transfer to the pie plate. Gently ease the dough into the corners and up the sides of the plate.

Repeat the rolling process with the second piece of dough, rolling to an 11 to 12 inch round, and transfer to a sheet pan.

Refrigerate both pie doughs.

Place the potatoes, carrots, and onions each in a small saucepan with 1 bay leaf, 1 thyme sprig, 8 peppercorns, a generous pinch of salt and water to cover, over medium high heat. Bring to a boil, reduce to a simmer, and simmer until just tender, 8 to 10 minutes. Using a slotted spoon, remove the vegetables from the water and spread on a sheet pan. Discard the bay, thyme, and pepper. Cut the onions in half.

Fill a medium bowl with ice water. Bring a large saucepan of heavily salted water to a boil. Blanch the celery until just tender, 1 to 1 1/2 minutes. Chill in the ice water, then dry on paper towels.

Position the oven racks in the lower third and center of the oven and preheat the oven to 375°F.

For the bechamel, melt the butter in a medium saucepan over medium heat. Whisk in the flour and cook until there is no raw flour smell, 2 to 3 minutes. It should not brown. Whisk in the milk and cook at a gentle simmer, whisking often (checking that the bottom does not burn) until it has thickened and reduced to about 2 cups, 30 to 40 minutes. Remove from the heat and strain through a fine mesh strainer into a spouted measuring cup. Add the salt, pepper, parsley, thyme and cayenne. Adjust the seasonings to taste.

Remove the pie doughs from the refrigerator.

Scatter the vegetables and chicken in the pan. Pour the béchamel sauce over them.

Brush the egg on the exposed rim of the crust. Top with the second crust. At the rim of the pie plate pinch the top and bottom crusts together to seal and create a raised edge to the crust. Trim away the excess dough that overhangs the rim.

Brush the crust with the egg. Cut a small vent in the center of the dough with a small cutter or tip of a paring knife.

Place on the lower rack in the oven and bake until the crust is completely golden, 50 minutes to 1 hour. The pie can be moved to the center rack during the last 10 minutes of baking if the crust is not browning enough.

Transfer to a cooling rack and let rest for 10 minutes. Serve warm.