

## PIE DOUGH

### 3 – 2 - 1 Dough

Unit	Ingredient
1 lb.	All-Purpose Flour
½ lb.	Butter, Diced ¼" x ¼"
4 oz.	Ice Cold Water
Pinch	Salt

### Egg Wash

Unit	Ingredient
2	Eggs
4 oz	Milk
Pinch	Salt

Combine all ingredients, whisk together.

### Preparation

- Place flour and butter in mixing bowl. Using dough hook attachment start to incorporate butter into the flour on low speed. Slowly add cold water a little at a time until dough starts to bind and form a solid mass.
- Turn dough out on to a flour surface and knead briefly. Form dough into a ball, wrap in plastic and refrigerate for two hours.
- Remove dough from plastic, place on a floured surface. Using floured rolling pin roll dough out to a thickness of approximately ¼" thick.
- Cut dough into the desired shape. Egg wash outer edge and place over casserole.
- Make three small incisions in top surface of pie dough to allow steam to escape, lightly brush pie dough surface with egg wash.
- Place pie dough topped casserole on sheet tray in 350 degree oven and bake for 25 to 30 minutes or until dough is golden brown and flakey.

## CHICKEN POTPIE

### Filling

Unit	Ingredient
1 – 3.5 lb	Chicken, Washed
2 to 3	Bay Leaves
2 tsp.	Dry Thyme
1 qt.	Chicken Stock
2 cups	Bias Cut Carrots
2 cups	Bias Cut Celery
2 cups	Pearl Onions
1 cups	Peas
2 cups	Small Diced Potatoes, par cooked until tender, cooled
4 oz.	Butter
4 oz.	Flour
	Salt & Pepper to taste

### Preparation

- Place chicken in stockpot, add stock, bay leaves, thyme and peppercorns.
- Bring to a boil, reduce heat and simmer for 45 minutes or until leg bone is easily pulled off.
- Remove chicken from pot and cool in refrigerator. Strain broth, discard solids.
- Pick cooked chicken meat from carcass, dice into 1" cubes.
- Heat large stockpot on moderate heat, add butter and melt. To melted butter add pearl onions, carrots and celery. Sauté until tender. Add flour and stir to incorporate. Cook for 3 minutes.
- Add reserved broth a little at a time using a wire whisk to form a thick sauce. Add blanched potatoes, peas and diced chicken. Bring to a boil, reduce heat and simmer for approximately 30 minutes. Adjust seasoning to taste with salt and pepper.
- Ladle Potpie into individual casseroles. Cover casseroles with pie dough rounds that have been brushed with egg wash. Make three incisions (air vents) and place on sheet tray and bake at 350 degrees until dough is flakey and golden brown.

Serve with Horton 2006 Viognier

