Double Crust Chicken Pot Pie

Homemade butter pastry encloses chilled chicken filling in a double-crust pie

Prep 40 min | Cook 65 min | Total 165 min | Serves 6 | Medium

INGREDIENTS

- 2 1/2 cups (320 g) all-purpose flour, for pastry
- 16 tbsp (226 g) cold unsalted butter, cubed, for pastry
- 1/2 tsp (3 g) fine salt, for pastry
- 6 to 10 tbsp (90 to 150 ml) ice water
- 2 1/2 cups (350 g) cooked chicken, diced
- 1 small onion (100 g), diced
- 1 large carrot (100 g), in small dice
- 1 celery stalk (70 g), diced
- 3/4 cup (100 g) frozen peas
- 3 tbsp (42 g) unsalted butter, for filling
- 1/4 cup (32 g) all-purpose flour, for filling
- 1 1/4 cups (300 ml) low-sodium chicken broth
- 1/2 cup (120 ml) milk
- 1/2 tsp (0.5 g) dried thyme
- 1/2 tsp (3 g) fine salt, for filling
- 1/4 tsp (0.5 g) black pepper
- 1 large egg (50 g), beaten with 1 tbsp (15 ml) water

METHOD

1. Mix pastry flour and pastry salt. Work in cold butter until the mixture has coarse crumbs and visible flakes. Add ice water gradually until it holds together. Divide into two disks, wrap and chill 45 minutes.

2. Make filling while dough chills: soften onion, carrot and celery in filling butter for 8 minutes. Stir in filling flour for 1 minute. Add broth, milk, thyme, filling salt and pepper; simmer 5 minutes until thick and vegetables are tender.

3. Stir in cooked chicken and peas. Spread filling in a shallow dish and refrigerate about 30 minutes until no longer warm, within the dough chilling period.

4. Heat oven to 400°F (200°C) and place a metal tray on the lower-middle rack. Roll one disk to line a deep 9-inch pie plate, leaving a small overhang. Add cooled filling without overfilling; roll the second disk for a lid, seal, crimp, vent and brush with egg wash.

5. Bake on the hot tray for 40 to 50 minutes until both crust edges are well colored and filling center reaches 165°F (74°C). Cover rim with foil if it browns early. Rest 15 minutes before slicing.

TIP

Keep the top pastry refrigerated until the bottom shell is ready to fill.

SAFETY CHECK

Check the center of the filling reaches 165°F (74°C) and the crust is golden and baked through. A browned pastry surface alone does not establish that the filling is hot.



FINISHED RECIPE

Chicken to 165°F (74°C); both pastry crusts well baked.

STORE, FREEZE & REHEAT

Refrigerate: Portion leftovers into shallow covered containers and refrigerate within 2 hours, or 1 hour when the surroundings exceed 90°F (32°C). Keep at 40°F (4°C) or colder and use within 3 to 4 days.

Freeze: Freeze cooled baked portions airtight for up to 3 months for best quality. Thaw in the refrigerator. For a crisper future topping, freeze the cooked filling separately and assemble with fresh pastry.

Reheat: Reheat portions in a 350°F (175°C) oven until the center reaches 165°F (74°C). Cover loosely if the topping browns before the filling or chicken is hot.