

Perfect recipe
for collective kitchens

Chicken Pot Pie



PORTIONS FOR THE BASIC RECIPE: 4 (ONE PIE)
PREPARATION TIME: 25 MIN
COOKING TIME: 1 H 5 MIN + 30 MIN CHILLING

To calculate the amount needed for each ingredient:
 Amount of the basic recipe X Number of recipes = Total Amount

Ingredient	Amount	Number of recipes	Total amount
Filling			
Unsalted butter, softened	90 ml (6 tbsp.)		
All-purpose flour	60 ml (¼ cup)		
Cornstarch	15 ml (1 tbsp.)		
Milk	125 ml (½ cup)		
Small onion, finely chopped	1		
Carrot, peeled and diced	1		
Celery stalk, diced	1		
Condensed chicken broth, not diluted	285 ml (1 ¼ cup)		
Russet potatoes, peeled and diced	125 ml (½ cup)		
Cooked chicken, diced (½ roasted chicken, approximately)	375 ml (1 ½ cup)		
Frozen peas	125 ml (½ cup)		
Shortcrust pastry			
All-purpose flour	500 ml (2 cups)		
Salt	2 ml (½ tsp.)		
Cold unsalted butter, cut into cubes	250 ml (1 cup)		
Icy water	60 ml (¼ cup)		
White vinegar	15 ml (1 tbsp.)		
Milk, for brushing			

Preparation

Filling

- In a bowl, combine 55 g (¼ cup) of the butter with the flour. Set the butter mixture aside.
- In another bowl, dissolve the cornstarch in the milk. Set aside.
- In a large saucepan, soften the onion, carrot and celery in the remaining butter. Season with salt and pepper. Add the broth and potatoes and bring to a boil. Cover and simmer for about 10 minutes or until the vegetables are just tender. Add the butter mixture and boil gently, stirring with a wooden spoon. Add the milk and cornstarch mixture and bring to a boil. Adjust the seasoning. Stir in the chicken and peas. Cover with plastic wrap directly on the surface of the filling. Let cool while preparing the pastry.

Shortcrust pastry

- In a food processor, combine the flour and salt. Add the butter and pulse a few seconds at a time until the butter forms pea-sized pieces. Add the water and vinegar, and pulse again until the dough just starts coming together. Add more water, if needed. Remove the dough from the food processor and shape into two discs with your hands. Wrap in plastic wrap and refrigerate for 30 minutes.
- With the rack in the lowest position, preheat the oven to 400 °F (200 °C).
- On a floured work surface, roll out the two discs of dough and line a 23-cm (9-inch) pie plate with one of them. Make incisions in the second crust. Spoon the chicken filling into the crust. Brush the edge of the dough with milk and cover with the second rolled crust. Crimp the edges and brush with milk.
- Bake for 50 minutes or until the pastry is golden brown. Let rest for 15 minutes before serving.

Source : [Ricardo Cuisine](#)