

Chicken Pot pie

Ingredients

1 tablespoon unsalted butter
1/2 onion, diced
1 stalk celery, finely sliced
2 small carrots, sliced
1 cup mushroom caps, quartered
1/4 cup dry white wine
1 cup chicken stock
1/2 teaspoon. chopped fresh thyme
1 tablespoon plus 1 teaspoon all-purpose flour
1/4 cup cold water
2 cups diced cooked chicken
1 egg beaten with 1 tsp. water

Directions

Heat a your 24cm Le Creuset over medium heat for 3 minutes without lid then warm the butter. Add the onion add celery and sauté until golden, 2 minutes. Add the carrots and mushrooms and sauté 3 minutes. Pour in the wine, bring it to a simmer and reduce for 3 minutes. Add the stock and thyme and simmer until the vegetables are crisp-tender, about 5 minutes.

In a small bowl, whisk together the flour and water until smooth. Whisk about 1/4 cup of the hot stock from the pan into the flour mixture, and then pour through a fine-mesh sieve back into the pan, stir well and bring to a boil.

Reduce the heat to low and simmer until the vegetables are just tender, about 5 minutes.

Add the diced chicken, return to a boil, then reduce the heat and simmer for 5 minutes to heat the chicken through.

Remove from the heat let cool, cover and refrigerate for 2 hours. The filling can be made up to 2 days in advance.

On a floured work surface, roll the pastry into a 25cm circle. Lay the dough over the filling on top of the Le creuset and trim so it hangs 1 1/2 inches over the edge. Crimp the dough against the lip of the dish with you fingers.

Brush the top of the potpie with the egg. Cut a few vents in the center. Turn oven on to 160oc as your placing your pot in.

Bake until the crust is golden and the filling is hot and bubbling, about 45 minutes.

Serves 4 to 6.