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# Chicken Pot Pie

- Remove the meat from a rotisserie chicken. Reserve bones for stock. Discard skin. Chop into small pieces.
- Make the stock – to a large pot add the bones, chopped celery, carrots chopped onion, 2 whole cloves, parsley stems, peppercorns and a bay leaf. Add water to cover. Bring to a boil and reduce to a simmer for 1 hour. Strain and use as stock.
- Prepare crust and refrigerate – see recipe on back.
- Prep vegetables and sauté – celery, onions, mushrooms, potatoes, carrots and peas, corn and green beans.
- Chop and pan fry the bacon.
- Make sauce. Make a light roux with 4 Tbsp butter and 1/3 C flour – melt the butter in a sauce pan, stir in the flour and cook on medium heat until lightly golden in color. Add a cup of white wine and stir. Add 2 Cups of stock and bring to a boil to thicken. Once thickened, add a little cream if desired to make it a creamier sauce. Adjust seasoning with salt and pepper.
- Roll out puff pastry – cut 4 – 8” circles. Place into 5” pie tins.
- Mix veggies, chicken and sauce. Pour into pie tin.
- Roll out puff dough. Cut out 4 – 5 1/2” circles. Brush edges of pie crust base with egg wash. Place puff pastry crust on top and use a fork to crimp the edge.
- Bake 350° F for 40 minutes until crust is golden.

## Rough Puff Pastry

350 g Bread Flour

350 g Unsalted Butter - divided

190 g Cold Water

1 tsp Kosher Salt

Scale the flour into a large mixing bowl. Grate the butter. Combine the flour, half of the butter and mix. Add the water and salt and make a dough. Place on a lightly floured counter and knead to make sure it all comes together. Place back in bowl, cover and place along with the butter in the refrigerator for 10 minutes to rest. On a lightly floured counter, roll out the dough to a large rectangle. Spread out  $\frac{1}{4}$  of the remaining butter on the middle third of the dough. Fold the top end over the butter – letter style. Spread another  $\frac{1}{4}$  of the butter and fold up the bottom. Do a quarter turn and repeat with the remaining butter. Do two more turns without butter. Wrap and place in the refrigerator for 30 minutes before using.