

CHICKEN POT PIE

FOR THE CRUST

1/4 CUP OF SHORTENING, PREFERABLY LARD
1/2 STICK OF COLD BUTTER
1 1/2 CUPS OF ALL PURPOSE FLOUR
SUGAR
1 EGG, BEATEN
1 TSP VINEGAR
1 TSP OF HEAVY CREAM

SIFT THE FLOUR INTO THE BOWL OF A FOOD PROCESSOR WITH A PINCH OF SALT AND 1 TSP OF SUGAR.

CUT THE BUTTER INTO SMALL PIECES AND ADD WITH THE LARD. PULSE UNTIL THE MIXTURE RESEMBLES COARSE CORN MEAL.

BEAT THE EGG. COMBINE 1 TBSP OF BEATEN EGG, 1 TSP OF VINEGAR AND 2 TBSPS OF COLD WATER. PULSE WITH THE LIQUID WITH THE FLOUR UNTIL IT FORMS A BALL OF DOUGH.

ON A LIGHTLY FLOURED SURFACE, KNEAD THE DOUGH BRIEFLY, FORM INTO A BALL. FLATTEN THE BALL WITH YOUR HAND AND WRAP IN PLASTIC WRAP. REFRIGERATE FOR AT LEAST 2 HRS.

FOR THE FILLING

3 1/2 - 4 LB CHICKEN CUT INTO 8 PIECES
6 CUPS OF CHICKEN STOCK, PREFERABLY HOME-MADE
BOUQUET GARNI (PARSLEY STEMS, THYME, BAY LEAF)
CRÈME FRAICHE
6 LARGE CARROTS OR 12 SMALL CARROTS
20 SMALL ONIONS
12 SMALL WHITE TURNIPS
1 CUP OF FRESH PEAS
FRESH TARRAGON OR CHERVIL
FRESH CHIVES

ARRANGE THE CHICKEN PIECES AND THE BOUQUET GARNI IN A LARGE, ROUND DUTCH OVEN. POUR IN STOCK TO COVER. BRING TO A BOIL. IMMEDIATELY REDUCE TO A SIMMER. COVER THE POT AND SIMMER FOR 20-30 MINUTES UNTIL THE JUICE FROM A THIGH PIERCED WITH A FORK RUNS CLEAR.

PRE-HEAT OVEN TO 275°

ALLOW TO COOL. REMOVE THE SKIN AND SET ASIDE. DEBONE THE CHICKEN.

ARRANGE THE CHICKEN SKIN ON A WIRE RACK SET OVER A RIMMED BAKING SHEET AND PLACE IN THE OVEN. BAKE FOR ABOUT AN HOUR OR UNTIL THE SKIN IS CRISP AND BROWN. DRAIN ON PAPER TOWELS.

RAISE OVEN TEMPERATURE TO 425°

BRING A LARGE POT OF SALTED WATER TO BOIL.

MEANWHILE, SLICE A BIT OFF BOTH ENDS OF THE ONIONS. BOIL FOR ABOUT 2 MINUTES. REMOVE WITH A SLOTTED SPOON AND PLUNGE INTO COLD WATER.

REMOVE THE SKIN FROM THE ONIONS. RETURN TO THE POT AND BOIL UNTIL A BIT UNDERDONE. PLUNGE INTO COLD WATER. DRAIN AND RESERVE.

PEEL AND TRIM CARROTS. BOIL TILL A LITTLE UNDERDONE. REMOVE AND DUMP INTO COLD WATER.

TRIM TURNIPS. BOIL TILL A BIT UNDERDONE. PLUNGE INTO COLD WATER.

EMPTY CHICKEN STOCK INTO A BOWL. WASH OUT THE DUTCH AND RETURN TO THE STOVE.

BRING 4 CUPS OF CHICKEN STOCK TO A SIMMER IN A SAUCEPAN.

MELT 4 TBSPS OF BUTTER IN THE DUTCH OVEN. THE BUTTER WILL FOAM. WHEN THE FOAM SUBSIDES, ADD 4 TBSPS OF FLOUR AND BEAT TOGETHER VIGOROUSLY FOR A COUPLE OF MINUTES ON A MEDIUM FLAME TO MAKE A VELOUTÉ.

REMOVE FROM THE HEAT AND BEAT IN SIMMERING STOCK. RETURN TO THE STOVE AND COOK OVER A LOW FLAME, STIRRING CONSTANTLY UNTIL THE VELOUTÉ THICKENS. STIR IN ½ CUP OF CRÈME FRAICHE . SEASON WITH SALT AND A GENEROUS GRINDING OF WHITE PEPPER.

REMOVE FROM THE HEAT AND FOLD IN CHICKEN, CARROTS, TURNIPS, ONIONS, PEAS, AND CHICKEN SKIN.

ROLL OUT THE DOUGH 2 INCHES WIDER THAN THE DIAMETER OF THE POT. GENTLY CENTER THE LID OF DOUGH AND CRIMP THE EDGES.

MIX REMAINING EGG WITH 1 TSP OF WATER. LIGHTLY PAINT THE DOUGH WITH EGG. PUNCTURE THE TOP IN A FEW PLACE FOR VENT HOLES.

BAKE IN THE OVEN FOR ABOUT 20 MINUTES OR UNTIL THE TOP IS NICELY BROWNED.

CHOP FRESH HERBS AND PLACE IN A BOWL.

BRING THE CHICKEN POT PIE TO THE TABLE. SERVE WITH A SCATTERING OF FRESH HERBS.

SERVES 8