

## CHICKEN AND CHANTERELLE POT PIE

### INGREDIENTS

for the pastry

1 1/4 cups all-purpose flour  
1/2 teaspoon kosher salt  
1/2 cracked black pepper  
1/4 teaspoon salt  
4 tablespoons unsalted butter, cold  
3 tablespoons vegetable shortening  
3-6 tablespoons ice cold water

for the filling

1 rotisserie chicken, meat taken off the bone  
2 cups chanterelle mushrooms, whole (if small) or halved  
4 tablespoons olive oil, divided  
2 tablespoons butter  
1 medium onion, small dice  
3 cloves garlic, minced  
2 cups low sodium chicken stock  
2 tablespoons heavy cream  
salt and pepper to taste  
1/2 teaspoon smoked paprika  
1 egg, mixed with 2 tablespoons cold water for egg wash

### DIRECTIONS

Prepare your crust: In a bowl, combine the flour, salt and pepper. Cut in the butter and shortening, blending until the mixture resembles coarse sand (with some larger pieces of butter). Add in three tablespoons of the ice water, using a fork to mix the dough together. Add more water, one tablespoon at a time, just until the dough comes together in a slightly crumbly ball. Turn the dough out to a lightly floured surface. Use your hands to shape the dough into a flattened disc. Wrap tightly in plastic wrap and refrigerate for a minimum of 2 hours (up to 24 hours).

To make your filling, first prep the mushrooms. In a medium saucepan, heat two tablespoons the olive oil and butter to a shimmer. Sauté the chanterelles over medium-high heat about 6-7 minutes or until liquid is evaporated. Remove from the heat and add the salt and pepper. Set aside and keep warm while you make the rest of the filling. In the same saucepan over medium heat, cook onions in butter until soft and translucent. Stir in flour, salt and pepper. Slowly stir in chicken broth. Simmer over medium-low heat until thick, then add the cream. Add chicken meat and chanterelles. Taste and re-season, adding the smoked paprika. Remove from heat and fill into a pie plate (or multiple pie plates if making individual sized).

Preheat your oven to 400F. On a lightly floured counter, roll out your pie dough to 1/4 inch thick. Cover the filled pie dish (or dishes) with pastry sheet, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape. Brush with the egg wash and sprinkle with a little bit of additional salt. Place onto a cookie sheet (in case it bubbles over) and bake for 30 to 35 minutes, or until pastry is golden brown and filling is bubbly.

Cool for 10 minutes before serving.