

Mollie's Herbed Chicken Pot Pie with Biscuits

Serves 6

The biscuit dough is made first and refrigerated. I cut the dough into rectangles to reduce waste or use of tougher reformed dough. I stock heavy whipping cream (35% cream) and skim milk (0% cream) and mix them when I need whole milk at a ratio of 1:10.



Ingredients: Biscuits

- 2 Cups (240 grams) flour
- 1 Tbsp. baking powder
- 1 Tbsp. sugar
- 1/2 tsp. fine sea salt
- 7 Tbsp. cold unsalted butter (divided)
- 3/4 cup whole milk (2 Tbsp. cream plus 10 Tbsp. skim milk)
- 1/2 cup whole milk (1 Tbsp. cream plus 7 Tbsp. skim milk)
- 3 Tbsp. corn starch
- 1 1/2 tsp. Better than Bullion chicken + 1 1/2 cup warm water
- 1 cup frozen peas
- 1 tsp. kosher salt
- 1 tsp. finely ground black pepper

Ingredients: Filling

- 3 lb. rotisserie chicken (4 cups meat)
- 4 Tbsp. unsalted butter
- 1 small yellow onion
- 2 garlic cloves
- 1 Tbsp. chopped fresh sage
- 3 sprigs fresh thyme
- 1 bay leaf
- 2 medium carrots
- 2 celery stalks

Equipment

- Box grater
- Baking sheet
- Parchment paper
- Rolling pin
- Large Dutch Oven
- Vegetable peeler
- Small whisk

Chicken Pot Pie:

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	Place a stick of butter in the freezer.	1
	Buy 3 lb. rotisserie chicken and allow to cool. Remove meat using your hands.	10
	In a medium bowl, combine 2 cups flour, 1 Tbsp. baking powder, 1 Tbsp. sugar, and 1/2 tsp. fine salt	2
	Remove paper from all but 2 Tbsp. of the stick of butter. Grate 6 Tbsp. of butter into the flour.	5
	Toss flour and butter	1
	In another bowl, combine 2 Tbsp. heavy cream and 10 Tbsp. skim milk (3/4 cup whole milk)	1
	Add milk to flour mixture. Stir with a fork to make a wet dough.	1
	Flour a work surface. Use your hands to spread the dough into a 1" thick square.	2
	Fold dough into thirds and then roll it to 1" thick square	2
	Cut the dough into 12 squares	1
	Line a baking pan with parchment paper. Place the dough squares on the paper, cover, and refrigerate.	3
	Preheat the oven to 450 degrees	
	Peel and dice one small yellow onion, 2 cloves of garlic,	2
	Chop 1 Tbsp. fresh sage	1
	In a large Dutch oven, melt 4 Tbsp. butter over medium heat.	2
	Sauté onion, garlic, sage, three sprigs of thyme, and one bay leaf	3
	Peel and chop 2 carrots and 2 stalks of celery	2
	Add celery and carrots. Stir until fragrant.	5
	Combine 1 1/2 tsp. chicken bullion with 1 1/2 cups warm water	1
	Combine 1 Tbsp. cream, 7 Tbsp. skim milk, 3 Tbsp. corn starch	1
	Add chicken stock to the vegetables and bring to a simmer	3
	Stir in milk and cornstarch and bring to a boil.	2
	Add 4 cups chicken meat, 1 cup peas, 1 tsp. kosher salt, 1 tsp. ground pepper.	2
	Add salt and/or pepper to taste.	1
	Remove bay leaf. Transfer filling to a baking dish.	1
	Transfer biscuits to top of the filling.	1
	Brush biscuits with 1 Tbsp. melted butter	1
	Bake until the biscuits are golden brown	20
	Total	1 hr. 15 min