



Savory

CHICKEN POT PIE

Chicken Pot Pie

& *Three Hills Cuvée Chardonnay*

Ingredients

FOR THE DOUGH

2 1/2 cups all-purpose flour (I love King Arthur)
1 stick butter, cold, cut into 1/4" cubes
1 stick shortening, cold, cut into 1/4" cubes
1 teaspoon salt
1 teaspoon sugar
6-8 tablespoons ice water
1 egg white

EQUIPMENT

One 12" pie dish

FOR THE FILLING

5 tablespoons unsalted butter
1 large carrot, sliced
1 celery stalk, sliced
1 medium sweet onion, finely chopped
4 tablespoons all-purpose flour
1 cup frozen petite peas
1 tablespoon fresh tarragon
2 cups chicken broth
1/2 cup grated Parmigiano Reggiano
1 cup heavy cream
3 cups roasted chicken cut into 1/2 inch chunks
1/2 teaspoon sea salt
freshly ground black pepper to taste



Bright & Complex

This intriguing and complex Chardonnay emanates from the hillside vineyards in the North Willamette Valley. A sister wine to our acclaimed Three Hills Cuvée Pinot Noir, this edition exemplifies Lange Estate Winery's commitment to crafting world-class, cool-climate Chardonnay in vivid style - focusing on clean flavors, bright acidity, complexity, and length.

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Instructions

Make the Dough

In a large mixing bowl, toss together the flour, salt, and sugar. Add the butter and shortening. Cut the fat into the flour by using your thumbs and index fingers to smear the butter and shortening into sheets. Continue mixing by hand until the dough just comes together, there should be larger pieces of fat left in the dough. Gently incorporate the water by sprinkling it over the top of the dough, a couple of tablespoons at a time. It's important to stop mixing when the dough just comes together, it should feel very tender to the touch.

Divide the dough into two balls, turn them out onto a floured surface, and flatten them into discs, then wrap them in plastic wrap and chill.

While the dough is chilling, position a rack in the center of the oven and preheat to 425°F.

Make the Filling

Make the filling by melting 2 tablespoons of butter in a large skillet over medium heat. Add the onions with a pinch of salt and sauté for 5-7 minutes until browned and translucent. Add the celery, carrots, and transfer and cook, stirring frequently, for an additional 3-5 minutes, until fragrant.

Transfer the vegetables to a bowl, and wipe out the skillet, then place it back on the burner. Add the remaining three tablespoons of butter and the flour and whisk until it forms a roux—the mixture will thicken within a minute or so. Add the broth and whisk until it is fully incorporated into the roux, then add the heavy cream and grated cheese. Stir until the mixture has thickened and is smooth.

Instructions Continued

Assemble & Bake

Remove the dough from the refrigerator. Unwrap one of the discs and roll it out until it is 1/8" thick. If the dough begins to stick, sprinkle it with flour. Fold the dough into quarters and set it aside. Roll out the second disc.

Position the dough into the bottom of a 12" pie plate. Mound the filling (filling: chicken, cooked veggies, and roux outlined above) into the center of the pie plate and cover it with the second round of dough. Trim the excess dough with a pair of kitchen shears, leaving a 1/2" overhang. Tuck the edges of the dough under, then press them together to create a seal. Shape the edges of the dough as desired.

Cut four 1" vents in the top for steam. Using a brush, apply an egg wash to the top of the dough.

Place the finished pie on a baking sheet and bake for 10 minutes, then reduce the heat to 350° and bake for another 40 to 45 minutes or until the crust is golden brown and the filling is bubbling.

Let the pie rest 10-15 minutes before serving with a glass of Three Hills Cuvée Chardonnay.