

## Chicken Curry Pot Pie Crust

- 1-1/4 cups flour
- 1/2 teaspoon sea salt
- 4 T. butter
- 4 T. vegetable shortening
- 2-3 T. ice water

## Cream Gravy

- 4 T. butter
- 1/4 cup flour
- 4 cups chicken stock
- 1 whole clove
- 1 small onion, peeled

- 1 bay leaf

Mix together ingredients and let simmer 30 minutes. Remove onion and bay leaf before serving.

### Chicken Filling

- 1/3 cup olive oil
- 1-1/4 pounds chicken breast meat, diced
- Kosher or sea salt
- Freshly ground white pepper to taste
- 3/4 pound crimini or shiitake mushrooms, sliced
- 1 T. toasted curry powder
- 1/2 pound carrots, peeled and diced
- 1 cup fresh corn kernels

- 1 cup shelled sweet young peas
- 1/2 pound potatoes cooked and diced
- 2 cups chicken stock
- 1/3 cup cream gravy (recipe below)
- 2-1/4 cups heavy cream
- 1 T. minced parsley
- 1/2 cup milk

Preheat oven to 375 degrees.

Put the flour and salt in a small mixing bowl and cut in the butter and shortening until the mixture is pea-sized. Add the water and quickly form dough into a log and chill at least 30 minutes.

Remove from refrigerator and cut into six equal pieces. On a lightly

floured surface, roll each piece into a 5-1/2-inch diameter circle. This allows a half-inch overhang for each soufflé dish. Set aside.

Heat 4 tablespoons olive oil in a large sauté pan. Sauté the chicken in batches so as to not crowd it until it turns a nice golden brown. Season with salt and pepper and distribute evenly between soufflé dishes.

Add additional olive oil to the sauté pan if necessary and sauté the mushrooms. When they release their juices, add the curry powder and let it "bloom" for one minute. Add the vegetables and stir together to distribute the curry powder. Season with salt and pepper. Divide the vegetables evenly between the six soufflé dishes. In the same pan, combine the stock and cream gravy and reduce by one-third. Add the cream and reduce by half, then add parsley and correct the seasonings.

Pour equal amounts into the soufflé dishes and mix with chicken and vegetables.

Top each dish with a circle of pie dough and brush with milk. Cut a few steam vents in the dough. Place the soufflé dishes on a baking sheet, and bake for 15 to 20 minutes, or until golden-brown.