

Mushroom and Leek Chicken Pot Pie with Porcini Mushroom Dust Savory Pie Crust

Ingredients

1 1/2 ounces of dried porcini mushrooms, divided
1 1/4 cups unbleached all-purpose flour
3 teaspoons Diamond Crystal kosher salt, split
2 teaspoon freshly ground black pepper, split
1 teaspoon Herbs de Provence, split (I used Curio Spice Herbes de Romance blend)
8 tablespoons unsalted butter, cold and cut into pieces
3-4 tablespoons ice cold water
4 large bone-in chicken breasts
1 stalk celery, cut into thirds
1 large carrot, cut into thirds
1/2 pound tiny peeled carrots, cut in half (or 4 more large carrots cut into 1-inch coins)
3 cloves garlic, peeled
2 bay leaves
2 sprigs fresh thyme
2 teaspoons whole black peppercorns
4 tablespoons unsalted butter
2 leeks, green tops removed, bottom removed and well washed, sliced into half moons
1 bulb of fennel, fronds and cores removed, separated and core thinly sliced
8 ounces shiitake mushrooms, cleaned and sliced into 1/2 inch thick pieces
8 ounces cremini mushrooms, cleaned and sliced into 1/2 inch thick pieces
1 egg, beaten
Flaky salt, if you like

Method

Prepare the crust - place 3-4 pieces of porcini mushrooms in the food processor or spice grinder. Process until a powder has formed. Add the flour, a pinch of salt, 1 teaspoon freshly ground black pepper and Herbs de Provence. Pulse until ingredients are combined. Add the butter, a few pieces at a time, pulsing after each addition and they develop crumbs. While the machine is running, slowly drizzle in the water just until the dough comes together into a ball. Place the dough ball onto a sheet of plastic wrap and put into the fridge for at least an hour.

For the broth and chicken - Place the chicken, celery, the carrot cut into thirds, garlic, bay leaves, thyme, leeks, fennel tops, peppercorns, a few pinches of salt. Cover the contents with 2 inches of water. Bring to a boil over a high heat. Reduce to medium heat and cover. Continue cooking for 30 minutes. Remove the chicken and let cool. Remove and discard the skin. Pull the chicken from the bones and set aside. Take the bones and put them back in the broth and continue to cook for another 30 minutes. Let cool. Then remove the large bones and pieces of vegetables. Put through a fine mesh strainer and pour the stock into containers to use later.

For the vegetables - With a ladle, remove two cups of the hot broth. Place the remaining porcini mushrooms. Set aside for 10 minutes. In a cast iron pan over medium heat add 2 tablespoons of butter. Add the shiitake and cremini mushrooms. Cook until browned, about 8-10 minutes. Remove the reconstituted porcini mushrooms from the broth (save the broth) and chop into bite size pieces. Add to the mushrooms. Add a few pinches of salt and freshly ground black pepper. When the mushrooms are done, remove and place on a plate. Add the remaining butter to the pan. Then add the fennel and leeks to the melted butter. Cook until translucent about 8 minutes. Add the carrots and the flour. Reduce the heat to low, stirring frequently cook for 5 minutes. Return the mushroom mixture and chicken meat to the pan.

Using a sieve or cheesecloth, pour the mushroom liquid to remove any tiny bits of grit. After straining, add the mushroom broth to the vegetable and chicken mixture. Cook over medium-low heat until the sauce thickens to a gravy consistency, but not too thick. Turn off the heat and set aside.

Preheat the oven to 425 degrees. Roll out the dough to about a 12 inch circle for a 10 inch pan. Place over the chicken/vegetable/gravy mixture. Using a knife, cut a few slats in it for the steam to escape. Using a brush, take the beaten egg and brush onto the crust. Top with some flaky salt. Place in the oven and bake for 40-50 minutes until golden brown. Remove from the oven and let rest for 10 minutes before serving.