

Fall Harvest Pies

Wednesday, September 18, 2024

6:30pm CT

What to expect in your cooking class:

My classes are a place where curious home chefs and their families can learn new cooking skills and grow confidence in the kitchen. I want to help you become the hero of your mealtime. I will verbally guide you through every step - starting from prepping ingredients, cooking steps until your dishes are complete and plated. I will be cooking alongside you, sharing instructions, tips and tricks throughout class.

Your class is your time to ask me questions, ask for feedback, learn a little something and most importantly, have fun!

How to prepare for your class:

- For class, simply purchase your ingredients & gather your kitchen equipment from the following recipes. For a more relaxed class, prep your ingredients ahead of time (chopping, measuring). This is not required, however, as I will guide you through every step of preparation. Kitchen tools are **bolded** in each recipe.
- Shop for ingredients intuitively. If there are any ingredients featured in this recipe that aren't your favorite or not available in your local market, not to worry! Have the ingredients you enjoy or ingredients you were able to source available for class and let me know what you do have on hand for your dish. I will guide you through the preparation and cooking steps.
- Before your class starts, it's important that you have a solid internet connection, limited background noises and distractions, and are in a brightly-lit kitchen.
- I will want to see your work and cook stations as much as possible. Try to prop your device on a stack of cookbooks or use a tripod to give a good view to me.

All-Purpose Double Pie Crust

Ingredients:

2.5 **cups** (300 grams) all-purpose flour

1 **tsp** kosher salt

10 **tbsp** (140 grams) cold unsalted butter, cut into ½" pieces and frozen

¼ **cup** (50 grams) shortening or lard, cold

4-8 **tbsp** ice water

These ingredients make a top and bottom crust. If you are making both the apple pie and chicken pot pie please double this recipe.

Directions:

You are more than welcome to prep this pie dough before class starts. Pie dough stores for up to 3 days in the fridge or up to 3 months in the freezer. It should be refrigerated for at least an hour and then brought back to near room temperature if you are pre-making it.

Before starting your crust, **cut** your butter into small 1/2" pieces and place it in the **freezer** to get very cold for about 15 minutes while you organize the rest of your ingredients.

In a **large mixing bowl**, **whisk** together the flour and salt. Add the shortening to the bowl and use **a pastry cutter or a fork** to cut the fat through the flour until it is evenly distributed in pea size pieces. Add the butter to the mixing bowl and use a pastry cutter or a fork to cut it in until it is the texture of coarse meal.

Add ice water to the bowl 1 tablespoon at a time and use a fork to gently nudge the flour into the water. Do not aggressively stir or mash the flour and butter down. Be as light and gentle as possible. Once large clumps of dough start forming, gather the dough up and press it together. If it crumbles then you need to add a little more water. If it holds together then you are ready to chill.

Press the dough together into a ball. Since this is double dough (top and bottom crust) split it in half. Wrap the dough in plastic wrap, pressing it down into a disk, and **refrigerate for at least an hour** or up to 3 days before using. This step is key to relaxing the gluten and allowing the dough to hydrate properly.

Before **rolling** out the dough, allow it to **come back near room temperature**.

Chicken Pot Pie

Ingredients:

Double crust recipe from above	1 ¾ cups chicken broth
2 pounds boneless skinless chicken thighs (<i>substitute with chicken breast if preferred</i>)	½ cup heavy cream, plus more for brushing the top
1 medium carrot	1 tsp kosher salt + more for seasoning the chicken
1 stalk celery	¾ tsp black pepper + more for seasoning the chicken
1 small yellow onion	1 tbsp fresh thyme
2 cloves garlic	1 cup frozen peas
1 stick unsalted butter	
½ cup all-purpose flour	

Directions:

Preheat the oven to 425°F.

Season both sides of the chicken with salt and pepper. Place on **a sheet pan or a baking dish** and roast for 15-20 minutes until cooked through (the internal temperature should be 165°F). Let cool for a few minutes and then shred or **dice** the chicken and set aside.

Meanwhile, prep the carrot, celery, onion, garlic, and fresh thyme, by dicing into small pieces.

Heat up a **large skillet or a dutch oven** over medium heat. Add the butter and let melt. Add the diced carrot, celery, onion, and garlic and cook over medium heat until the vegetables are just starting to soften, about 5 minutes.

Add the flour and **stir** to combine, then continue cooking for about 2 minutes to cook out the raw flour taste. Slowly pour in the chicken broth and cream and stir until smooth. Reduce the heat to medium low and cook until starting to bubble and thicken. Turn off the heat. Stir in the salt, pepper, fresh thyme, cooked chicken, and peas. Taste and adjust seasonings as needed and set aside to cool.

Place a **sheet pan or cookie sheet** into the oven to preheat. On a lightly floured surface, **roll** one piece of pie dough to a 12-inch circle. Transfer to a deep dish **9-inch pie plate**. Pour in the filling.

Roll out the remaining pie crust and place it on top of the filling. Trim the excess crust within 1 inch of the edge of the pie plate. Tuck the edges under and crimp

as desired. **Brush** the pie crust with heavy cream. Cut a few slits in the top of the crust with a sharp knife to vent the steam. Place the dish on the preheated baking sheet in the oven.

Bake for 20 minutes. Reduce the heat to 350°F and continue baking until the crust is a deep golden brown, about 40 more minutes. **Tent a piece of foil** over the top if it is getting too browned. Let the pie cool for 20 minutes before serving. Sprinkle with flaked salt and pepper and garnish with thyme.

Classic Apple Pie

Ingredients:

Double pie crust recipe from above

8 medium peeled apples (Granny Smith, Honeycrisp, and McIntosh mix)

1 tbsp lemon juice

1/4 **cup** of flour

1 **tsp** cinnamon

1 cup sugar

Topping

1/4 cup sugar

1/4 tsp cinnamon

2 **tbsp** milk

Directions:

Preheat oven to 425 degrees.

Cut peeled apples into thick slices. Add to a large mixing bowl and pour lemon juice and **stir** to coat apples.

Whisk flour, sugar, and cinnamon in a separate bowl. Add this mixture to the apples and mix well.

On a lightly floured surface, **roll** one piece of pie dough to a 12-inch circle. Transfer to a deep dish **9-inch pie plate**. Pour in the apple filling.

Roll out the remaining pie crust and place it on top of the filling. Trim the excess crust within 1 inch of the edge of the pie plate. Tuck the edges under and crimp as desired. **Brush** the pie crust with milk and sprinkle with additional cinnamon sugar mixture. Cut a few slits in the top of the crust with a sharp knife to vent the steam. Place the dish on a **baking sheet** in the oven.

Bake for 45 minutes. Let cool for at least an hour before slicing.