

Chicken Pot Pie

1 *roisserie chicken*
20ml *olive oil*
100ml *white wine*
1 *medium onion*
2 *celery stalks*
100g *baby carrots*
1 tbsp *black peppercorns*
3 *bay leaves*
2l *water*
15g *gelatin*
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120g *butter or ghee*
120g *flour*
1 *large onion*
4 *anchovy fillets*
5 *garlic cloves*
3 *celery stalks*
350g *baby carrots*
250g *mixed mushrooms*
200ml *white wine*
30g *chicken bouillon*
15ml *Worcestershire sauce*
25ml *fish sauce*
3 *thyme sprigs*
5g *ground pepper*
12g *sugar*
250g *frozen peas*
salt
◇
350g *flour*
40g *sugar*
18g *baking powder*
8g *salt*
pinch *cayenne pepper*
150g *cold butter*
300ml *buttermilk*

Pick meat off the bones of the rotisserie chicken. Save meat and skin and set aside.

Add oil and bones to pressure cooker and sear until fond is starting to form, stir about once a minute for 10 minutes. Deglaze with white wine, and add remaining aromatics. Cook another three minutes then top up with water and boil under pressure for 30 minutes. Take off the heat and naturally release the steam. Strain the stock into a large bowl. Sprinkle gelatin onto stock and set aside. Discard solids.

In the now empty pressure cooker, prepare a blond roux from butter and flour. Cook on medium-low heat. Stir as needed for about 5 minutes. Then add diced onions and cook for about one minute. Add anchovy fillets and minced garlic and cook until starting to soften, about 45 seconds. Add diced celery, cook for another two minutes, then add carrots, cook for 3 minutes and finally add mushrooms.

Add remaining ingredients, finishing with the stock that was prepared earlier, and as the last step add the frozen peas. If necessary, season with salt to taste. Then combine with the chicken meat, and fill into a large oven-safe casserole.

Preheat oven to 400°F (200°C).

To make the dough for the biscuit crust, combine the dry ingredients in a large bowl and stir to mix evenly. Cut the cold butter into ½" sized cubes, add to the dry ingredients, and with your thumb and index finger squeeze into flakes. Add buttermilk and stir just enough to combine. Dough should be thick and sticky and have distinct pockets of butter. Spoon on top of casserole.

Bake for about 30 minutes until crust turns brown. Let cool 15 minutes before serving.

Makes 8 servings.