

# MUSHROOM POT PIE

## INGREDIENTS

for the pastry

- 1 1/4 cups all-purpose flour
- 1/2 teaspoon kosher salt
- 1/2 cracked black pepper
- 1/4 teaspoon salt
- 4 tablespoons unsalted butter, cold
- 3 tablespoons vegetable shortening
- 3-6 tablespoons ice cold water
- 1 egg, mixed with 2 tablespoons water, for egg wash

for the stew

- 2 tablespoons extra-virgin olive oil
- 1 large yellow onion, diced
- 4 garlic cloves, minced
- 3 pounds mixed mushrooms, whole, halved or quartered (I just used cremini and shiitake)
- kosher salt and freshly cracked black pepper
- 1/4 cup dry white wine, (we like Pinot Grigio or Sauvignon Blanc)
- 4 cups vegetable broth
- 1 teaspoon vegetable bouillon
- 1 teaspoon chopped fresh thyme leaves
- 1 bay leaf
- 1/2 teaspoon red pepper flakes
- 1 1/2 pounds russet potatoes, peeled and cut into 1-inch pieces
- 2 tablespoons salted butter
- 2 tablespoons fresh thyme, finely chopped
- 1/2 cup heavy cream

## DIRECTIONS

Prepare your crust: In a bowl, combine the flour, salt and pepper. Cut in the butter and shortening, blending until the mixture resembles coarse sand (with some larger pieces of butter). Add in three tablespoons of the ice water, using a fork to mix the dough together. Add more water, one tablespoon at a time, just until the dough comes together in a slightly crumbly ball. Turn the dough out to a lightly floured surface. Use your hands to shape the dough into a flattened disc. Wrap tightly in plastic wrap and refrigerate for a minimum of 2 hours (up to 24 hours).

Prepare your stew: Heat the oil in a large Dutch oven or heavy pot over medium-high heat. Once the oil is glistening add the onions and cook until beginning to soften, about 3 minutes. Add in the garlic, half of the mushrooms and the salt. Cook, stirring often, until the mushrooms begin to soften, about 5 minutes.

Add the wine and bring to a boil over high heat. Reduce the heat to low and simmer until the wine has reduced by a third, about 8 minutes. Stir in the broth, bouillon, pepper, thyme, bay leaf, red pepper flakes, and potatoes. Increase the heat to high and bring to a boil, then reduce the heat to low. Simmer, stirring occasionally, until potatoes are tender, about 20 minutes. Meanwhile, melt the butter in a large skillet over medium heat. Once the butter is sizzling, add the remaining mushrooms and cook, stirring often, until golden brown, about 5 minutes. Remove from the heat. Stir the browned mushrooms into the stew, followed by the heavy cream and chopped thyme. Let cool to room temperature.

Assemble everything and bake: Preheat your oven to 400F. On a lightly floured counter, roll out your pie dough to 1/4 inch thick. Place the mushroom mixture in an oven proof ceramic pan (or multiple ones, if making individual sized). Cover with pastry sheet, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape. If you're feeling fancy, you can use a cookie cutter to cut out decorative bits. Brush with the egg wash and sprinkle with a little bit of salt.

Bake in the preheated oven for 45-50 minutes, or until pastry is golden brown and filling is bubbly. Cool for 10-15 minutes before serving.