



Classic Chicken Pot Pies

Gaggenau Appliances: Combi-steam oven
 Heating Mode(s): Convection + 30% Humidity
 / Convection + 60% Humidity
 Temperature(s): 375°F / 425°F

Required Accessories: Unperforated Cooking
 Container + medium saucepan + six 5-inch
 ramekins + rolling pin

Preparation Time: 30 minutes

Cooking Time: 30 minutes + 18 minutes.

Total 48 minutes.

Makes: 6 servings

For the chicken and vegetables

¾ lb (340 g) boneless skinless chicken thighs
 or chicken breast, cut into 1" chunks

3 medium carrots, peeled and cut into 1"
 chunks

½ lb (227 g) baby potatoes, halved

½ lb (227 g) mushrooms, stems removed, cut
 into quarters

2 tsp (10 ml) fresh thyme leaves

¼ tsp (1 ml) salt

¼ tsp (1 ml) freshly ground black pepper

2 tbsp (30 ml) olive oil

Tip: For a fish pot pie, swap halibut for the
 chicken. No need to cook it in advance with the
 vegetables; just stir raw fish cubes and cooked
 vegetables into the bechamel sauce then pro-
 ceed as noted above.

Using the left control knob, set the oven to the **Convection + 30% Humidity** mode and preheat the oven using the default temperature of 340°F. Combine all the ingredients in the Unperforated Cooking Container and toss until evenly coated with the oil. Slide the container onto the middle rails of the oven and set the cooking timer for 30 minutes. When the timer has elapsed, remove the container from the oven and set aside to cool. Using the left control knob, set the oven to the **Convection + 60% Humidity** mode. Use the right control knob to increase the temperature to 375°F for the next cooking phase. While the chicken and vegetables are cooking, prepare the bechamel sauce, butter the ramekins and remove the puff pastry from the freezer to come to room temperature.

Puff pastry

1 sheet frozen puff pastry

Remove the frozen puff pastry from the packet and set aside to come to room temperature, approximately 30 minutes in advance of using.

For the bechamel sauce

4 tbsp (60 ml) unsalted butter, at room temperature

½ cup (120 ml) chopped onion

2 whole cloves garlic, sliced

¼ cup (60 ml) all-purpose flour

½ tsp (2 ml) dried thyme

1 cup (240 ml) chicken broth

½ cup (120 ml) whole milk

½ cup (120 ml) frozen peas

¼ tsp (1 ml) kosher salt

½ tsp (2 ml) freshly ground black pepper

Place the butter in a medium saucepan and when melted, stir in the onions and cook for 2 - 3 minutes until softened. Stir in the garlic and thyme and cook for a minute, then sprinkle the flour over the onions and stir to combine. Continue cooking for 3 - 4 minutes until sizzling, but not brown. Whisking constantly, slowly add the chicken broth and milk and continue whisking for about 10 minutes or until the mixture is thickened. Stir in the peas, season with salt and pepper. Add the chicken and vegetable mixture to the sauce and portion the mixture into the prepared ramekins.

Using a rolling pin, roll the puff pastry sheet into a 12 x 18 inch (30 x 45 cm) rectangle and cut out six 6-inch squares. Set the squares on a sheet of parchment and place in the freezer for 10 minutes.

Place the ramekins into the perforated cooking container. Remove the puff pastry from the freezer and top each ramekin with a square; press gently to allow the pastry to adhere to the rim of the ramekin. Slide the container into the middle rack position and set the cooking timer for 18 minutes. Remove the tray when the puff pastry is puffed and golden.