# Turkey Pot Pie

This pot pie is one of my favorite ways to use left-over turkey, it also works well with chicken just replace the stock and herbs to match.

**Equipment**

* **Large Stock Pot**
* **Stand Mixer**
* **10-inch springform pan**
* **Rolling pin**
* **Whisk**
* **Brush**
* **½ Sheet pan**
* **Oven**
* **Knife**

Turkey Stock Ingredients

* All of the bones, wing tips, giblets, neck, and other meat still left on the turkey after carving.
* 2 whole Carrots
* 3 ribs Celery
* 1 whole Onion
* 1 head Garlic
* 2 Tbsp Black Pepper Corns, whole
* 1 Tbsp Yellow Mustard Seeds
* 2 – 3 Bay Leaves
* 2 sprigs Rosemary
* 2 sprigs Thyme
* 2 sprigs Sage
* Water

### Pie Crust Ingredients

* 500g Bread Flour
* 410g Butter, cubed and chilled.
* 6g Salt
* 110g Water, ice cold

Filling Ingredients

* 200g Carrot(s), peeled
* 200g Celery, trimmed
* 200g Russet Potatoes, peeled
* 200g Onion(s), peeled
* 1kg Turkey, cooked meat
* 125g Butter
* 100g All-Purpose flour
* 600g Turkey stock, or another broth
* Thyme, to taste
* Rosemary, to taste
* Sage, to taste
* 12g Salt
* 3g Black Pepper
* 4g Monosodium glutamate (MSG), optional
* 100g Heavy cream

Egg Wash Ingredients

* 1 Egg
* 50g Water

### Instructions

Make the stock

1. Place all the turkey parts into the bottom of a large stock pot.
2. Chop the carrots and celery ribs into large chunks, and add to the pot
3. Cut the onion and garlic head in half and add to the pot
4. Add pepper corns, mustard seeds, and bay leaves to the pot.
5. Tie up the rosemary, thyme, and sage with kitchen twine and add to the pot
6. Cover everything in the pot with water by 1 or two inches
7. Place the stock pot, uncovered, into a 250 degree oven and let it braise for 10 – 12 hours (overnight is easiest)
8. Strain the stock with a fine mesh strainer or sieve into a large bowl.
9. Keep stock in the fridge till ready to use, toss the veggies, meat and bones left behind.

Make the crust

1. Place flour, salt, and cubed butter into the bowl of a stand mixer
2. Place bowl of ingredients and the mixers paddle attachment into the refrigerator until cold.  
   You want to keep the ingredients as cool as possible throughout the process.
3. Using the paddle attachment, mix on low until you get coarse crumbs.
4. Add water and mix till the dough, just comes together smoothly.
5. Remove dough from mixing bowl and shape into two round disks, about 4 inches thick.  
   One 600g disk for the bottom, and one 400g disk for the top.
6. Wrap tightly in plastic wrap and chill in the fridge for at least an hour.

Make the filling

1. Cut the vegetables into ½ or ¾ of an inch chunks.
2. Cut the meat into chunks that are about the same size as the veggies.
3. To a large, heavy pan such as a dutch oven, add butter, and vegetables and cook on high until bright in color.
4. Add flour and cook until thick, about 10 minutes.  
   Don’t worry if the veggies are still firm, they’ll cook more during the bake.
5. Add turkey stock and bring to a boil.
6. Remove pot from the heat and immediately add the meat, herbs, seasonings, and cream.
7. Chill in the fridge until thick and very cold.   
   Making the pie with cold filling is one of the keys to a crispy crust.

Assemble Pie

1. Remove the dough rounds from the fridge and roll them out into a larger bottom crust, and smaller top crust.
2. Line the springform pan with the bottom crust. Lift and press the sides down into the pan.  
   There should be plenty of crust to overhang the edge of the pan, if not, roll out the crust thinner
3. Add chilled filling, and top with bottom crust.
4. Crimp the edges of the top and bottom crust together and trim off any excess.
5. Punch a vent in the top crust to allow steam to escape.
6. Mix the egg and water to make the egg wash.
7. Using a pastry brush, brush all exposed crust with egg wash.
8. Chill the entire assembled pie in the freezer for 20 minutes.  
   This will help the crust set firmly and avoid shrinkage in the oven.

Bake

1. Preheat your oven to 450 F to start.  
   We are going to bake this in three stages.
2. Place your chilled pie on a baking sheet to catch any filling that drips.
3. Brush the crust with egg wash one last time.
4. Bake the pie at 450 for 20 minutes, or until the crust gets nicely browned.
5. Turn the oven down to 350 and bake the pie for another 30 minutes, or until the filling is set.  
   Since we already cooked the filing you don’t want it to boil in the oven, just cook it gently.
6. Crank the oven back up to 450 and bake for another 10 minutes, or until you see the butter sizzling in the crust.
7. Remove pie from the oven and let rest for at least 10 minutes before slicing and serving.