



Paul Mathew Vineyards

Wild Mushroom and Duck Pot Pie

For Crust

*3 ounces of cream cheese – room temp
8 tablespoon (1 stick) unsalted butter – room temp
1 cup unbleached flour
½ teaspoon kosher salt
1 large egg - beaten for brushing*

- 1) Crust – place cream cheese and butter in a bowl and beat until smooth. Sift in flour and salt.
- 2) Beat until well combined. Turn out onto well floured surface and roll into a ball, place in bowl covered in plastic and refrigerate for a minimum of 4 hours.

Filling

Roast Duck

Slow Roasting in low temp oven is the secret.
Position rack in center
Preheat oven to 250°
Remove giblets & neck. Rinse & pat dry
Rub the Duck with Salt
Place the duck breast down in a roasting pan. Roast for 3 hours
Drain the duck fat, turn duck over, increase oven temp to 350°. Roast for another 45 minutes.

- 1) 1 can / 8 ounce chicken stock
- 2) 1 whole duck meat shredded
- 3) 1 pound mushrooms cleaned
- 4) 3 tablespoon olive oil
- 5) 1 medium onion chopped
- 6) 1 carrot diced
- 7) 1 celery stalk diced
- 8) ½ cup of green peas, fresh or frozen - thawed
- 9) 6 tablespoons of unsalted butter
- 10) ½ cup plus 2 tablespoons unbleached flour
- 11) ½ cup heavy cream
- 12) 2 teaspoons of salt and pepper
- 13) 1 tablespoon fresh thyme / parsley

Shredded duck meat in a bowl

Sautee mushrooms with 1 tablespoon oil and toss until coated and lightly cooked. When all moisture has evaporated add mushrooms to duck meat.

Use saute pan, add 2 tablespoons oil on medium heat. Add onion and saute till translucent.

About 3 minutes. Add carrots and celery and continue cooking, 6 – 7 minutes. Add peas and combine then add vegetables to duck mixture.

Heat butter in a large sauce pan on medium heat. When the butter starts bubbling and starts turning light brown, whisk in flour until smooth. Continue whisking for 4 – 5 minutes until golden brown. Whisk in chicken stock and bring to a boil. Turn to medium – low and continue cooking whisking frequently until sauce has thickened and flour taste is gone, about 6 minutes. Whisk in cream, salt and pepper, thyme and parsley. Cook for a minute more then combine with duck / mushroom mixture. Cool to about room temp before assembling the pie.

For the Pot Pie

Place rack in center of the oven and preheat at 350°F.

Remove dough from fridge and place on a well floured surface. Roll into a rectangle, fold in half and roll again repeat several times then roll out to a 12 inch circle.

Place filling in a 9 inch deep dish pie plate. Gently cover the top of the pie with the dough. Tuck excess dough around the edges leaving no holes.

Brush the dough with beaten egg and cut 3 – 4 slits in the top of the pie, I use a fork to puncture every 3 – 4 inches.

Place on a baking sheet and place in oven.

Bake for 1 hour or until top is golden browned.