



Vegetable Pot Pie

serves 2

- galette dough for one 10" tart (see recipe below)
- 1/2 cup dried porcini mushrooms
- 1 celery stalk, diced small
- 1 large carrot, peeled and diced small
- 2 fingerling potatoes, peeled and diced small
- 1 cup small Brussels sprouts, trimmed and halved lengthwise
- 1 cup frozen peas
- 1 leek, pale green and white parts thinly sliced
- 2 tablespoons butter
- 1/2 teaspoon sea salt
- 2 tablespoons flour (I used brown rice)
- 1 sprig fresh rosemary
- 1/2 cup chicken stock, or strained mushroom soaking liquid
- 1/2 cup plus 1 tablespoon heavy cream, divided
- 1/2 cup buttermilk
- 1/2 cup grated pecorino

Make galette dough and chill. (Can be done ahead and dough can be stored in fridge or freezer, depending on when you want to use it.)

Preheat oven to 400 degrees.

Place porcinis in a small bowl and pour over hot water to cover. Set aside.

Fill a medium saucepan with water and bring it to a boil. Add some salt and the celery, carrot, potato, Brussels sprouts and peas and cook until tender, about 4 minutes. Drain well and set aside. (You should have about 3 cups.)

Drain porcinis, reserving the liquid, which you can strain and use in place of the chicken stock or store for another purpose. Chop the mushrooms and add to the other vegetables.

In the same saucepan, melt the butter over medium heat, then add the leeks and salt and sautee for a few minutes.

Stir in the flour and rosemary sprig and cook for another couple of minutes before slowly adding the chicken stock, stirring as the sauce thickens. Then slowly add the 1/2 cup of heavy cream, stirring all the while, followed by the buttermilk. Keep stirring until sauce thickens nicely. Turn off the heat and stir in the pecorino. Let cool slightly, remove the rosemary sprig and add salt and freshly ground pepper to taste.

Stir the cooked vegetables into the sauce until well combined.

Remove galette dough from fridge and roll out on a floured surface to about 1/8" thick.

Divide the vegetable mixture evenly between two little casseroles or oven-proof bowls. Cut out two pastry rounds about 1/2" larger in circumference than the bowls, and lay over each bowl. Crimp the edges as you would a pie. Cut slits in the top and brush all over with the remaining tablespoon of cream. Sprinkle a little salt over the top if you like.

Place pot pies on a baking sheet (they may bubble over a bit) and bake until golden brown, about 30 minutes. Remove, cool slightly and enjoy right away. Once entirely cooked, may be wrapped and frozen. Reheat in a 325-degree oven, directly from freezer.