

MORAVIAN CHICKEN (JUST CHICKEN) PIE & CRUST

F MEDIUM

Last Modified: 08/23/2014

PREP: 1 Hr 15 Min
COOK: 1 Hr 30 Min
OVEN: 450 & 375

CHICKEN

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Split	Chicken Breasts (Bone In / Skin On)	Halved
3	Whole	Chicken Thighs (Bone In / Skin On)	
1	Tbsp	Olive Oil	
3	Cups	Low Sodium Chicken Stock (Swanson)	
1	Whole	Dried Bay Leaf	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

CHICKEN GRAVY

2	Tbsp	Unsalted Butter	
	All Of	Chicken Fat (Schmaltz)	
1/4	Cup	All Purpose Flour	
2	Cups	Chicken Cooking Liquid	
1/4	Cup	Half & Half	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

HARDY PIE CRUST (Do NOT Substitute)

2 1/2	Cups	All Purpose Flour	
1/2	Cup	Sour Cream (Breakstone)	
1	Large	Egg	
1 1/2	Tsp	Table Salt (Iodized)	
12	Tbsp	Unsalted Butter Cubes	Very Cold

PREPARATION

FACTOID	This Recipe is Czechoslovakian and uses ONLY a hardy, chewy Pie Crust, Chicken and Gravy - NO Veggies. Well worth the trip.
FACTOID	I had this during one of my several visits to Manchester in Northern England (Scotland Yard's primary computer site). I made a side day-night-day trip up to Scotland & it was the "midday special" at a small Mom-n'-Pop restaurant just South of Edinburgh. Kind of odd to find a "pure" Czechoslovakian dish in Scotland, very rich and TASTY.....
TOOLS	<ol style="list-style-type: none"> 1) 10" Deep Dish Glass OR Ceramic Pie Plate 2) Dutch Oven & Lid 3) Rolling Pin 4) Fine Wire Strainer 5) Food Processor 7) Medium Mixing Bowl 8) Small Mixing Bowl 9) Instant Read Thermometer 10) Small Saucepan & Lid

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NOTE	The Pie Crust used here is not a "standard" Crust, it is a bit tougher in order to stand up to the weight of a Meat only pie
PREP	DISH 1) Preheat the oven to 450 degrees with a rack just below center.
1	CRUST DOUGH: In a small mixing bowl, whisk together the Sour Cream and Egg and set it aside.
2	CRUST DOUGH: In a food processor, add in the Flour and Salt and blend for 5 seconds. Add in the cold Butter Cubes and pulse until the Butter is broken down into the size of Peas (NONE larger).
3	CRUST DOUGH: Add in 1/2 of the Sour Cream Mixture and pulse until incorporated. Add in the remaining Sour Cream Mixture and pulse until fully incorporated.
4	CRUST DOUGH: Dump the Crust Mixture onto a lightly floured surface. Gather the crumbs together and knead the Dough 2 to 4 times, or until it just comes tightly together. Divide the Dough in half and shape each into a thick flat round Disk. Wrap each Disk tightly with plastic wrap and refrigerate them for at least an hour.
5	CRUST DOUGH: Remove the Dough Disks from the refrigerator, unwrap and allow them to set at room temperature for 10 minutes to make them easier to roll out.
HINTS	Roll Crust's from the center towards you and rotate the disk 1/8 turn each time.
1	BOTTOM CRUST: Place the first Disk on a lightly Floured surface and rolling from the center outwards, roll it into a 12 inch diameter circle.
2	BOTTOM CRUST: Lay the rolling pin off center on top of the Crust and carefully flop the Dough over the pin. pick the rolling pin up and carefully place it centered over the pie plate. While carefully lifting up the outside edges, gently press the Dough so it slides itself into the bottom and corners of the pie plate. Do NOT trim the Crust edges at this point. Cover it lightly with plastic wrap and refrigerate it for at least 30 minutes.
1	TOP CRUST: Place the second disk on a lightly floured surface and rolling from the center outwards, roll it into a 12 inch diameter circle. Lightly fold the Dough in half and half again. Place the triangle on a parchment lined plate, cover it lightly with plastic wrap and refrigerate it for at least 30 minutes.
1	FILLING: Cut the Chicken Breasts in pieces so they are approximately the same size as the whole Thighs. Pat the Chicken Pieces dry with paper towels. Season the skin side generously with Salt and Pepper.
2	FILLING: In a dutch oven over medium high heat, add in the Olive Oil and heat until it just smokes. Place the Chicken Pieces skin side down and fry until nicely browned. Season the other side generously with Salt and Pepper. Turn the Chicken Pieces over and fry until the other side is nicely browned, about 10 minutes.
3	FILLING: Remove the Chicken Pieces to a plate to cool. Pour the liquid Chicken Fat (Schmaltz) in the dutch oven into a heat proof bowl and reserve. To deglaze the dutch oven, add in the Chicken Stock and scrape to loosen the Fond. Add in the Bay Leaf.
4	FILLING: Holding each piece of Chicken in a paper towel, use another paper towel to peel off the Skin and discard it. Place each piece of Chicken into the dutch oven to braise. Pour any liquid left on the plate that came off of the Chicken Pieces back into the dutch oven.
5	FILLING: Bring the Chicken to a boil and reduce the heat to a simmer. Cover and cook until the Breast Meat registers 160 to 165 degrees and the Thigh Meat registers 175 degrees with an instant read thermometer, about 14 to 18 minutes.

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6	FILLING: Remove the Chicken Pieces to a plate to cool. Strain the liquid in the dutch oven through a fine wire strainer into a medium mixing bowl and reserve.
7	FILLING: Using two forks, shred the Chicken Pieces into long thin strips, discarding any fat you find and place them in a medium mixing bowl. Stir 1 Cup of the reserved Gravy into the Shredded Chicken until all is coated.
1	GRAVY: In the dutch oven over medium heat, add in the Butter. Add in the reserved Chicken Schmaltz and heat until the Butter has melted. Sprinkle in the Flour and cook while stirring for 3 + minutes. You want to end up making a golden colored Roux.
2	GRAVY: Slowly (to eliminate lumps) whisk in 2 Cups of the reserved Chicken Cooking Liquid. Lower the heat to a simmer and whisk in the Half & Half. Add in a little Salt and Pepper to taste. Let it simmer for 6 to 8 minutes until the Gravy thickens and reduces to about 1 3/4 Cups. Pour the Gravy into a 2 Cup measuring cup and reserve.
1	THE PIE: Remove the Pie plate from the refrigerator and discard the plastic wrap. Pour the Shredded Chicken Mixture into the shell and spread it out evenly with a rubber spatula.
2	THE PIE: Remove the folded Top Crust from the refrigerator, and discard the plastic wrap. Gently unfold the Top Crust to cover the top of the Pie evenly. Gently squeeze the two Crusts together to seal around the outside of the pie plate rim.
3	THE PIE: Using a pair of scissors, trim the Crusts while leaving a 1/2 inch overhang past the outer edge of the pie plate rim. Gently fold the overhanging double Crust edge underneath the Bottom Crust so the Pie Edge seals completely, pressing it flat.
4	THE PIE: Using the thumb and first finger on one hand and a finger on the other hand, press the Crust Edge to shape into a series of upright ripples (See Picture). Using a sharp knife cut four 2 inch long steam vents in the Top Crust
1	EGG WASH: Preheat the oven to 450 degrees with a single rack in the center. In a small mixing bowl, beat 1 Large Egg until no white is left. Brush the entire Top Crust with the Egg Wash
OPTION	You may optionally take a few leftover Dough Scraps, roll them thin and cut them into attractive shapes. Glue them to the top of the Pie using the Egg Wash (See Picture).
1	BAKING: Bake the Pie for 20 minutes. Lower the temperature to 375 degrees and bake for another 10 to 15 minutes or until the Crust is Golden Brown. Remove the Pie from the oven and allow it to cool and thicken for 15 minutes before slicing.
SERVE	Look at the remaining Gravy, If it is too thick, thin it with a little remaining Chicken Cooking Liquid. Bring it back to a simmer. Slice the Pie into 8 slices. Place them on individual serving plates and drizzle with a little of the remaining Gravy.
SERVE	Serve while hot with Vegetables of your choice on the side.