

BRAZILIAN CHICKEN AND HEART OF PALM PIE

(from the Bewitching Kitchen)

equipment: 9-inch springform pan

for the pie crust:

400g all-purpose flour

150g bread flour

½ tsp fine salt

80g unsalted butter

100g lard

200ml water

for the filling:

3 chicken breasts, bone-in

2 tsp salt (divided)

1 tsp black pepper (divided)

3 Tablespoons olive oil

1 shallot, minced

squeeze of lemon juice

1 can diced fire-roasted tomatoes, drained (about 15 oz)

250-300 g hearts of palm, drained and diced

1/2 to 1 cup frozen green peas

3 tablespoons flour

½ cup whole milk

fresh parsley and cilantro, minced (to taste)

1/4 cup cream cheese

a few slices of fresh mozzarella (optional, see comments)

egg wash to brush the dough (1 egg + 1 tsp water, whisked well)

Make the filling. Poach the chicken breasts very gently in water seasoned with salt, pepper, and lemon juice. I like to bring the water to almost a boil, turn the heat off, and leave the chicken in the pan for 15 minutes. Keep in mind it will cook longer in the pie. When chicken is poached and cool enough to handle, shred the meat with your fingers or a couple of forks. Reserve.

Sautee the shallot in olive oil with a touch of salt and pepper in a large skillet until fragrant. Add the shredded chicken breast, tomatoes, heart of palm pieces and heat for a couple of minutes, stirring. Dissolve the flour in the milk, whisking well to avoid lumps. Pour into the meat mixture and heat until it starts to thicken. Add the cream cheese, then the frozen peas and mix everything

gently. Adjust seasoning with salt and pepper if needed. Add the minced parsley and allow the mixture to cool completely before assembling the pie.

Make the pie dough. Place the flours, salt and pepper in a large mixing bowl. Place the butter, lard and water in a small saucepan and heat until boiling. Allow to cool slightly, then pour onto the flour mixture and stir with a large wooden spoon. Once it is cool enough to handle with your bare hands, knead the mixture until smooth and elastic. Roll out about 2/3 of the dough and cover the bottom and sides of the springform pan, making sure to take the dough all the way to the top. Unless your pan is a true non-stick pan, you will be better off by slightly greasing it with butter.

Add the cool filling, top with a few slices of mozzarella, and cover the pie with the remaining dough, rolled out a little bigger than the diameter of the pan. Join the bottom and top dough to seal the pie. Brush the surface with egg wash and make two or three cuts on top to allow steam to be released during baking.

Heat the oven to 400 F. Bake the pie for 30 minutes, reduce the heat to 350F and bake for 45 minutes. Remove from the oven and allow it to cool over a rack for 20 minutes before opening the springform pan and serving the pie.