

Ham and Gruyère Pot Pies

From the Williams-Sonoma Test Kitchen

Prep Time: 30 minutes
Cook Time: 35 minutes

Servings: 6

Ingredients:

1/2 cup (2 1/2 oz./75 g) all-purpose flour, plus more for dusting
2 packages (each 14 oz./440 g) all-butter frozen puff pastry, such as Dufour, thawed
8 Tbs. (1 stick) (4 oz./125 g) unsalted butter
4 cups (32 fl. oz./1 l) milk
1/2 yellow onion, chopped
2 celery stalks, chopped
1 Yukon Gold potato, about 5 oz. (155 g), peeled and cut into 1/4-inch (6-mm) cubes
1/2 lb. (250 g) boneless ham, cut into 1/4-inch (6-mm) cubes
1/2 cup (2 1/2 oz./75 g) fresh or thawed frozen peas
3/4 cup (3 oz./90 g) shredded Gruyère cheese
2 Tbs. chopped fresh tarragon
Kosher salt and freshly ground pepper
1 egg beaten with 1 tsp. water

Directions:

Preheat an oven to 400°F (200°C). Line 2 baking sheets with parchment paper.

On a lightly floured surface, unfold 1 puff pastry sheet and, using a paring knife, cut into six 5-inch-squares. Transfer to a prepared baking sheet and refrigerate until ready to use.

To create the bunnies, on the floured surface, unfold the remaining puff pastry sheet. Using a 1-inch (2.5-cm) round biscuit cutter, cut out 6 rounds for the bodies. Using a 3/4-inch (2-cm) biscuit cutter, cut out 6 rounds for the heads. Using a sharp knife, cut out 12 pointed oval shapes, each 1 1/2 inches (4 cm) long, for the ears, and cut out six 1/8-inch (3-mm) circles for the tails. Transfer all of the cutouts to the other prepared baking sheet. If desired, to add detail to the bunnies, use a sharp knife to score the ears, tracing an oval about 1/4 inch (6 mm) from the edge of the pastry. Score a small crescent shape on each of the heads to form an eye. Refrigerate the pastry until ready to use.

In a large saucepan over medium heat, melt the butter. Add the flour and cook, stirring constantly, until the mixture smells fragrant and nutty, 1 to 2 minutes. Slowly add the milk, whisking until smooth, and bring to a gentle boil. Add the onion, celery, potato and ham and cook, stirring occasionally, until the vegetables start to soften, about 5 minutes.

Remove the pan from the heat, add the peas, cheese and tarragon and stir until the cheese is melted. Return the pan to medium heat and cook, stirring occasionally, until the sauce has thickened slightly and the vegetables are tender, about 3 minutes. Season to taste with salt and a generous amount of pepper.

Divide the filling among six 6-oz. (180-ml) ovenproof bowls or ramekins and place on a baking sheet. Brush the rims of the bowls with water. Place 1 puff pastry square on top of each bowl, pressing gently on the edges. Brush the surface of the pastry with some of the egg wash. Arrange the puff pastry cutouts to form a bunny on top of each pastry square. Brush the bunnies with egg wash.

Bake until the pastry is puffed and golden brown and the filling is bubbling, about 20 minutes. Let the pot pies rest for 5 minutes before serving. Serves 6.

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