

Fennel Pot Pie

Makes 6 servings | Active Time: 1 hour | Total Time: 1 hour

Swick

Chef's Notes

*A 1-pound box of store-bought frozen phyllo dough usually contains two packs of 8 oz each. Consider using half a pack, about 10 layers of phyllo, for the bottom and the remains phyllo for the top. These additional layers of phyllo create a crust that is robust enough to stand up to the moisture and weight of this pie, yet delicate.

**If you want to make your own phyllo dough:

Sift 4 cups flour and 1 teaspoon salt into a large mixing bowl. Add 1 cup room temperature water and 1/4 cup olive oil. Mix until soft dough forms, and knead for 10 minutes.

After dough is smooth, cover with plastic wrap and let rest at room temperature for one hour.

Divide dough into 10 equal portions and roll into smooth balls. Shape them into cubes. On a floured surface, roll into 12-inch squares with a rolling pin. Repeat the process with the remaining dough cubes.

Step 1: Making the Pot Pie

- 4 small onions, minced
- 2-3 bunches scallions, chopped
- 6 leeks, thinly sliced
- 6 medium carrots, peeled and grated
- Handful fresh oregano, chopped
- Handful fresh mint, chopped
- Pinch of salt
- 1 pound fennel fronds, chopped
- 3/4 cup extra-virgin olive oil
- 1 pound store-bought frozen phyllo dough* or homemade**

Preheat oven to 375°F (190°C).

In a large pan over very low heat, sauté onions, scallions, leeks, carrots, herbs, and salt for about 10 minutes, stirring constantly until soft. (Do not use oil to sauté.)

Add fennel fronds and oil; cook until soft. Coat a 10-inch round baking dish with oil.

Place 3-4 layers of phyllo dough in dish, leaving some hanging over the edge. Brush lightly with olive oil between layers.

Top the phyllo dough with the fennel and vegetable filling, spreading evenly on top.

Top the filling with 4 layers of phyllo, brushing lightly with olive oil between layers. Trim any excess phyllo.

Brush the top layer of phyllo with olive oil and use a sharp knife to score the top so steam can escape. Bake for about 40 minutes or until dough is golden and crisp.

Remove from the oven and let cool before cutting to serve.