

martha stewart

Savory Autumn Leaf Pies

Yield: Makes 12



Some of these small leaf-shaped hand-pies are filled with a mixture of roasted carrots, parsnips, garlic, and Swiss chard;



Ingredients

For the Dough

3 3/4 cups all-purpose flour,
plus more for dusting
1 tablespoon sugar
3/4 teaspoon coarse salt
1 1/2 sticks (3/4 cup) cold
unsalted butter, cut into small
pieces
1/4 cup plus 2 tablespoons
vegetable shortening
1/2 cup plus 2 tablespoons ice
water

For the Vegetable Filling

2 carrots, peeled and coarsely
chopped
2 parsnips, peeled and
coarsely chopped
1 head of garlic
2 tablespoons olive oil
2 teaspoons coarse salt
1/2 teaspoon freshly ground
pepper
2 tablespoons unsalted butter
1 small yellow onion, finely
chopped
8 ounces Swiss or red chard
(leaves and stems), washed
and chopped

Directions

Make the dough: Pulse flour, sugar, and salt in a food processor until combined. Add butter and shortening, and process just until mixture resembles coarse meal. Pour in ice water, pulsing just until dough comes together. Divide dough in half. Shape each half into a disk, and wrap in plastic. Refrigerate for at least 1 hour (or overnight).

Make the vegetable filling. Preheat oven to 425 degrees. Toss together carrot, parsnip, garlic, oil, 1 teaspoon salt, and the pepper in a small roasting pan or baking dish. Roast until golden and tender, about 30 minutes. Squeeze garlic from skins, and toss with vegetable mixture; discard skins.

Heat butter in a skillet over medium-high heat. Add onion, and cook until translucent, about 1 minute. Add chard and remaining teaspoon salt, and cook until soft, about 4 minutes. Drain, and toss with vegetable mixture. Remove from heat, and let cool.

Reduce oven temperature to 375 degrees. On a lightly floured work surface, roll out one disk of dough to 1/8 inch thick. Using a 4-inch leaf-cutter, cut out 12 leaves. Place on parchment-lined baking sheets. Place a heaping tablespoon of vegetable filling on each leaf.

Whisk together egg yolk and cream. Roll out remaining dough to 1/8 inch thick. Cut out 12 more leaves. Using a small paring knife, etch veins on leaves. Brush edges of each filled leaf with egg wash; top with a veined leaf. Press edges together to seal. Brush tops with egg wash, and refrigerate for 30 minutes.

Bake pies until golden brown, about 30 minutes. Serve warm.

Cook's Notes

The dough and fillings for these small pies can be made a day ahead of time and stored in the refrigerator until ready to use.

Pre-made, refrigerated Pie Crust may be used in place of homemade
Option: Goat cheese can be spread on each half of the pie crust leaves prior to filling and baking.