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**Deep Dish Pie Maker**

## **RECIPES**



# Chicken Pot Pies

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*Serves 4*

## **INGREDIENTS**

2 tablespoons unsalted butter  
2 tablespoons all purpose flour  
2/3 cup whole milk  
Kosher salt and fresh pepper to taste  
2 teaspoons powdered chicken base  
1 teaspoon yellow mustard  
4 tablespoons yellow onions, chopped  
2 small carrot, diced  
1/2 cup frozen peas, thawed  
1 large celery stalk, diced  
2 cups leftover rotisserie chicken, diced  
4 circles prepared pie crust, cut with large size cutter  
4 circles prepared puff pastry dough (thawed), cut with small size cutter

## **METHOD**

1. In a small saucepan over medium heat, combine the butter and flour; whisk until the flour is incorporated then stir in the milk.
2. Whisk until smooth and bubbly.
3. Season with salt and pepper; add the chicken base then taste for seasoning.
4. Add remaining ingredients, except crusts; cook until bubbly then remove from heat.
5. Preheat the pie maker.
6. Carefully press the larger pie crusts into the pie molds; press the top edge of each crust into the grooved perimeter.
7. Divide the chicken mixture between the pie molds.
8. Cover with puff pastry crusts; close and latch the lid.
9. Bake for 7 - 9 minutes or until browned.
10. When baking is complete, remove from pie maker and let slightly cool before serving.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

# Crispy Tuna Casserole Pies

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Serves 4

## INGREDIENTS

3 cups leftover mashed potatoes  
1 cup canned French fried onion rings  
2 cans (5.5 ounces each) tuna fish, drained  
2 large eggs  
4 green onions, chopped  
2 celery stalks, chopped  
4 tablespoons Parmesan cheese  
Kosher salt and fresh pepper to taste  
4 tablespoons breadcrumbs, cracker crumbs or panko

## METHOD

1. Preheat the pie maker.
2. In a bowl, combine all ingredients, except the breadcrumbs; mix well.
3. Divide half of the breadcrumbs between the pie molds.
4. Divide the tuna mixture between the pie molds and spoon over the breadcrumbs.
5. Top the tuna mixture in each pie mold with remaining breadcrumbs.
6. Close and latch the lid.
7. Bake for 10 minutes or until browned.
8. When baking is complete, remove from pie maker and let slightly cool before serving.

### TIP:

You can substitute the tuna for ham, leftover cooked ground beef, turkey, tofu or more vegetables. This is a great way to use up leftovers.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

# Easy Homemade Biscuits

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*Serves 4*

## **INGREDIENTS**

1 1/2 cups all-purpose flour  
2 teaspoons sugar  
2 teaspoons baking powder  
1/2 teaspoon kosher salt  
1 cup heavy whipping cream

## **METHOD**

1. Combine all ingredients in a bowl; stir until a dough ball forms.
2. Divide the dough into four equal pieces then place one piece into each pie mold of the cold pie maker.
3. Close and latch the lid then plug in the pie maker.
4. Bake for 14 - 16 minutes or until browned and cooked through.
5. When baking is complete, remove from pie maker and let slightly cool before serving.

### **TIP:**

If the biscuits do not touch the top of the lid and brown well, check to see if your baking powder is still fresh.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

# Fresh Peach Pies

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*Serves 4*

## **INGREDIENTS**

2 teaspoons unsalted butter  
1/2 cup granulated sugar  
2 teaspoons fresh lemon juice  
Pinch of kosher salt  
6 ripe peaches, about 5 ounces each, diced  
2 tablespoons cornstarch  
4 circles prepared pie crust, cut with the large size cutter  
4 circles prepared puff pastry dough (thawed), cut with small size cutter

## **METHOD**

1. In a skillet over medium-high heat, combine the butter and sugar.
2. Add the lemon juice, salt, peaches and cornstarch; stir until boiling.
3. When mixture is thick, remove from heat.
4. Preheat the pie maker.
5. Carefully press the larger pie crusts into the pie molds; press the top edge of each crust into the grooved perimeter.
6. Divide the peach mixture between the pie molds.
7. Cover with puff pastry crusts; close and latch the lid.
8. Bake for 7 - 9 minutes or until browned.
9. When baking is complete, remove from pie maker and let slightly cool before serving.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

# Homemade Apple Pie Minis

*Serves 4*

## **INGREDIENTS**

4 teaspoons unsalted butter  
4 tablespoons granulated sugar  
2 Granny Smith apples, peeled and chopped  
2 pink lady apples, peeled and chopped  
2 teaspoons fresh lemon juice  
2 tablespoons all purpose flour  
1 teaspoon ground cinnamon  
4 circles prepared pie crust, cut with the large size cutter  
4 circles prepared puff pastry dough (thawed), cut with small size cutter

## **METHOD**

1. In a skillet over medium-high heat, combine the butter and sugar.
2. Cook until fragrant and the mixture begins to turn amber in color.
3. Quickly add the apples; stir until apples release some of their liquid.
4. Whisk in the lemon juice, flour and cinnamon; whisk fast to prevent lumps.
5. Cook until flour thickens the juices.
6. Preheat the pie maker.
7. Carefully press the larger pie crusts into the pie molds; press the top edge of each crust into the grooved perimeter.
8. Divide the apple filling between the pie molds.
9. Cover with puff pastry crusts; close and latch the lid.
10. Bake for 7 - 8 minutes or until browned.
11. When baking is complete, remove from pie maker and let slightly cool before serving.

### **TIP:**

You can make pear pies by substituting fragrant pears for the apples. Bosc and Bartlett pears are nice for this

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

# Individual Bacon Quiches

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Serves 4

## INGREDIENTS

4 large eggs, beaten  
4 tablespoons heavy cream  
1/2 cup Parmesan cheese, shredded  
1/2 cup Swiss cheese, shredded  
2 teaspoons fresh parsley, chopped  
Kosher salt and fresh pepper to taste  
2/3 cup cooked bacon, crumbled  
2/3 cup cooked potato, diced  
2 green onions, thinly sliced  
4 circles prepared pie crust, cut with the large size cutter

## METHOD

1. Preheat the pie maker.
2. In a small bowl, combine all ingredients in the order listed, except for the pie crusts.
3. Carefully press the pie crusts into the pie molds; press the top edge of each crust into the grooved perimeter.
4. Divide the mixture between the pie molds; close and latch the lid.
5. Bake for 8 - 10 minutes or until pastry edges are well browned and filling is set (if mixture is not set in the center, unplug the pie maker and leave quiches in the pie maker for an additional 5 minutes to finish cooking).
6. When baking is complete, remove from pie maker and let slightly cool before serving.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

# Individual Pecan Pies

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*Serves 4*

## **INGREDIENTS**

1/2 cup dark corn syrup  
1 cup light brown sugar, packed  
4 tablespoons unsalted butter, melted  
2 large eggs  
2 large egg yolks  
1 teaspoon vanilla extract  
1 1/3 cups pecans, toasted and chopped  
4 circles prepared pie crust, cut with the large size cutter

## **METHOD**

1. In a bowl, combine all ingredients, except pie crusts; stir well.
2. Carefully press the pie crusts into the pie molds of the cold pie maker; press the top edge of each crust into the grooved perimeter.
3. Divide the pecan mixture between the pie molds; close and latch the lid.
4. Plug in the pie maker and bake for 12 - 15 minutes or until crust is browned and mixture is set.
5. When baking is complete, remove from pie maker and let slightly cool before serving.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*



# Pumpkin Muffins

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*Serves 2 - 4*

## **INGREDIENTS**

1 tablespoon milk  
1 can (15 ounce size) pumpkin  
1/2 cup vegetable oil  
1 1/2 cups light brown sugar  
2 large eggs  
2 teaspoons baking soda  
1 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1 teaspoon vanilla extract  
1 teaspoon apple cider vinegar  
1 2/3 cup unbleached all purpose flour  
1 cup pecan pieces (optional)

## **METHOD**

1. In a bowl, combine all ingredients in order listed; mix well.
2. Divide the batter between the pie molds of the cold pie maker; close and latch the lid.
3. Plug in the pie maker and bake for 14 minutes or until well browned and batter is set.
4. Remove carefully and cool for a few minutes before serving.
5. When baking is complete, remove from pie maker and let slightly cool before serving.
6. Repeat with remaining batter or save for another use.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

# Spinach & Feta Pies

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*Serves 4*

## **INGREDIENTS**

6 sheets phyllo dough, thawed  
8 tablespoons unsalted butter, divided  
2 bags fresh baby spinach  
1 cup yellow onion, chopped  
4 garlic cloves, chopped  
1/2 cup heavy cream  
1 cup Feta cheese, crumbled  
4 tablespoons pine nuts, toasted  
4 teaspoons red wine vinegar  
Kosher salt and fresh pepper to taste

## **METHOD**

1. Brush each sheet of phyllo dough with some of the butter and stack on top of each other.
2. Use the large size cutter to cut out 4 bases; cover and set aside.
3. In a large skillet over medium-high heat, melt remaining butter.
4. Add the spinach to the skillet; stir until wilted.
5. Add remaining ingredients; cook until bubbly.
6. Preheat the pie maker.
7. Carefully place a circle of layered phyllo into each pie mold (use a spatula to press into place if needed).
8. Divide the filling between the pie molds; close and latch the lid.
9. Bake for 10 minutes or until pastry edges are brown.
10. When baking is complete, remove from pie maker and let slightly cool before serving.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

# Best White Cupcakes

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*Makes 4 large cupcakes*

## INGREDIENTS

1/4 cup unsalted butter, softened  
1/4 cup shortening  
1 1/2 teaspoons baking powder  
2/3 cups granulated sugar  
1/2 teaspoon kosher salt  
1 teaspoon vanilla extract  
1/8 teaspoon almond extract  
2 large egg whites  
1 1/3 cups cake flour  
1/2 cup whole milk  
Store-bought icing

## METHOD

1. Preheat the pie maker.
2. Using a hand mixer, cream the butter, shortening, baking powder, sugar, salt and extracts in a bowl for about 5 minutes or until light and fluffy; scrape the sides of the bowl.
3. Add the egg whites and beat well; scrape sides again.
4. Add remaining ingredients, except icing; mix until just smooth.
5. Pour batter into each well until 2/3 full; close and latch the lid.
6. Bake for 8 minutes then check for doneness by inserting a wooden pick slightly off-center, it should come out with just a few moist crumbs clinging to it (if it has a streak of shiny batter on it, unplug the pie maker, close the lid and let stand for 5 minutes then retest for doneness).
7. When baking is complete, remove from pie maker and let cool before icing the tops.

### TIP:

Extra batter will keep covered in the refrigerator for up to 3 days.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

# Pumpkin Pie

Serves 8

## INGREDIENTS

1/3 cup brown sugar  
1 tablespoon cornflour  
2 eggs  
2/3 cup evaporated milk  
1 ¼ cups cold mashed Kent pumpkin (see note)  
2 tablespoons maple syrup  
1 teaspoon mixed spice  
Icing sugar and whipped cream to serve

## METHOD

1. Combine brown sugar and cornflour in a medium bowl.
2. Whisk in eggs, evaporated milk, pumpkin, maple syrup and mixed spice until combined.
3. Place pastry in base and pour mixture into pie maker.
4. Bake for 45 to 50 minutes or until filling has just set.
5. Cool.
6. Refrigerate for 1 hour or until chilled.
7. Dust pie with icing sugar. Serve with whipped cream.

Notes:

- **Pumpkins:** You'll need to cook 500g of pumpkin, peeled seeded and chopped. Cook until soft and drain well before mashing.
- **Time saver:** The pastry can be made and stored in the fridge for up to 3 days or cover with plastic wrap, then foil and freeze for up to 2 months.
- **Storage:** You can store pumpkin pie in an airtight container in the fridge, for up to 4 days. Top with cream just before serving.