

Puff Pastry with Chicken

Golden puff pastry filled with seasoned chicken and vegetables. A hearty Turkish comfort dish perfect for dinner or entertaining guests.

20 min

PREP

20 min

COOK

40 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Puff Pastry with Chicken

Ingredients

- 1 pack mille feuille
- 10 oz chicken meat
- 10 oz garnish
- 1 tsp black pepper
- 1 tsp chili flakes
- 1 tsp oregano
- 1 tsp salt
- 1 egg yolk
- 1 tbsp water

Instructions

- 1 Prepare the chicken**

Place 10 oz chicken breast in a large pot and cover completely with cold water. Bring to a boil over high heat, then reduce to medium and simmer for 15-20 minutes until the chicken reaches an internal temperature of 74°C (165°F) and is no longer pink inside. Remove chicken and let cool for 5 minutes, then shred into bite-sized pieces using two forks.
- 2 Cook the vegetables**

Bring a large pot of salted water to boil over high heat. Add 10 oz mixed diced potatoes, carrots, and peas and cook for 8-10 minutes until the vegetables are fork-tender but not mushy. Drain thoroughly in a colander and let cool for 10 minutes.
- 3 Make the filling**

Combine the shredded chicken, cooled vegetables, 1 tsp salt, 1 tsp black pepper, 1 tsp chili flakes, and 1 tsp oregano in a large mixing bowl. Mix thoroughly with a wooden spoon until all ingredients are evenly distributed and let cool completely to room temperature, about 15 minutes.
- 4 Prepare for baking**

Preheat oven to 180°C (356°F). Line a large baking sheet with parchment paper and set aside.
- 5 Roll the pastry**

Remove 1 pack puff pastry from refrigerator and let sit for 5 minutes to soften slightly. On a lightly floured surface, roll the pastry sheet to 1-2cm thickness using a rolling pin, maintaining an even thickness throughout.

6 **Cut and fill the pastry**

Cut the rolled pastry into 6 equal rectangles using a sharp knife. Place 2 tablespoons of the cooled filling on one narrow end of each rectangle, leaving a 1cm border around the edges.

7 **Shape the pastries**

Starting from the filled end, roll each pastry rectangle tightly into a log shape. Brush the seam edge with water using your finger, then press firmly to seal. Place seam-side down on the prepared baking sheet, spacing them 2cm apart.

8 **Apply egg wash and bake**

Whisk 1 egg yolk with 1 tbsp water in a small bowl until smooth. Brush the egg wash evenly over the top and sides of each pastry using a pastry brush.

9 **Bake for 20-25 minutes until the pastries are golden brown, puffed, and crispy to the touch. Remove from oven and let cool for 3-5 minutes before serving hot.**

Tips

Let puff pastry thaw completely at room temperature for easier handling – frozen pastry will crack and tear when rolled.

Cool the chicken filling completely before assembling to prevent the pastry from becoming soggy and difficult to work with.

Brush egg wash only on the pastry surface, avoiding the cut edges where it can prevent proper rising.

Score the top of each pastry lightly with a knife to create steam vents and prevent bursting during baking.

Place pastries seam-side down on parchment paper to ensure clean presentation and prevent sticking.

Use a pizza wheel or sharp knife to cut pastry cleanly without dragging and compressing the layers.

Preheat your baking sheet in the oven for 5 minutes before adding pastries for extra bottom crispiness.

Don't open the oven door for the first 15 minutes of baking to ensure proper puff pastry rise.