

Tavuklu Milföy Böre?i

Turkish Chicken Puff Pastry Börek - flaky pastry filled with seasoned chicken and vegetables. Perfect for tea time or dinner. Easy recipe with step-by-step instructions.

20	20	40	4	Medium
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

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Malzemeler

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

Yapılı???

- Prepare the chicken**

Place 300g chicken breast in a pot and cover completely with water. Bring to a boil over high heat, then reduce to medium-low and simmer for 15-18 minutes until the internal temperature reaches 75°C (165°F). Remove chicken and let cool for 10 minutes, then shred into small bite-sized pieces using two forks.
- Cook the vegetables**

Bring a large pot of salted water to boil over high heat. Add 300g diced potatoes and cook for 8-10 minutes until fork-tender. Drain thoroughly and let cool for 5 minutes.
- Make the filling**

Combine the shredded chicken and cooked potatoes in a large bowl. Add 1 tsp salt, 1 tsp black pepper, 1 tsp red pepper flakes, and 1 tsp oregano. Mix thoroughly until all ingredients are evenly distributed.
- Prepare for baking**

Preheat oven to 180°C (350°F). Line a large baking sheet with parchment paper.
- Prepare the egg wash**

Crack 1 egg into a small bowl and whisk with 1 tbsp water until completely smooth. Set aside.
- Assemble the börek**

Unroll 1 pack of puff pastry on a lightly floured surface. Cut into 6-8 rectangular pieces, each about 10x15 cm. Place 2-3 tablespoons of

filling along one short edge of each rectangle, leaving a 1 cm border on three sides.

- 7 Roll each pastry piece tightly from the filled edge toward the opposite edge, creating a log shape. Pinch the seam and ends to seal completely. Place seam-side down on the prepared baking sheet, spacing them 3 cm apart.
- 8 Brush the tops and sides of each börek generously with the egg wash using a pastry brush, ensuring complete coverage for even browning.
- 9 **Bake**
Bake for 18-22 minutes until the pastry is golden brown and puffed, and sounds hollow when tapped lightly. The internal temperature should reach 75°C (165°F).
- 10 Remove from oven and let cool on the baking sheet for 5 minutes before transferring to a serving plate. Serve warm.

?puçlar?

Let puff pastry thaw at room temperature for exactly 30-40 minutes - it should be pliable but still cold to prevent sticking and tearing during rolling.

Pat the shredded chicken completely dry with paper towels before seasoning to prevent excess moisture from making the pastry soggy.

Roll the pastry just 1-2 cm thinner than its original size to maintain proper thickness while creating enough surface area for even filling distribution.

Place the seam-side down on the baking tray to prevent the rolls from unraveling during baking and ensure a neat presentation.

Brush the egg wash in long, smooth strokes rather than dabbing to achieve an even golden color without streaks or bare spots.

Score the top of each börek lightly with a sharp knife before baking to prevent bursting while allowing steam to escape.

Allow the böreks to rest for 5 minutes after removing from the oven before serving to let the filling set and prevent burning your mouth.

Use a serrated knife to cut the finished böreks cleanly without crushing the flaky pastry layers.