

[Creamy Chicken, Leek & Bacon Puff Pastry Pie with Nutella Puff Pastry Pull Apart Twists](#) [by Antonio Cruz Vaamonde](#)



A rich and comforting chicken, leek and bacon pie made with golden puff pastry, paired with quick Nutella twists using the pastry offcuts. Two recipes, one pack of pastry.

Ingredients

Chicken Pie Filling

- 1 Whole Roast Chicken, shredded (including skin), or use leftover chicken
- 2 Leeks, finely sliced
- 3-4 Cloves Garlic, minced
- 4-6 Rashers Shortcut Bacon, diced
- 20ml Olive Oil
- 80g Butter, divided
- 30g Plain Flour
- 500ml Chicken Stock

80g Sour Cream
120ml Thickened Cream
1 Tablespoon Dijon Mustard
Zest and Juice of ½ Lemon
A few dashes Worcestershire Sauce
Salt and Pepper, to taste
1 Sheet Puff Pastry
1 Egg, lightly beaten (for Egg Wash)
Nutella Puff Pastry Twists
Puff Pastry Offcuts
Nutella or Chocolate Spread
Raw Sugar, optional
1 Egg, lightly beaten (for Egg Wash)

Method:

1. Preheat oven to 180°C (fan-forced 160°C).
2. Heat olive oil in a large frying pan over medium heat. Add leeks, garlic and half the butter. Cook gently for 5–7 minutes, stirring occasionally, until softened and fragrant.
3. Add diced bacon and cook for 3–4 minutes, stirring, until lightly browned and starting to crisp.
4. Add the remaining butter, then sprinkle in the flour. Stir continuously for 1–2 minutes to cook out the flour and form a smooth roux.
5. Gradually pour in the chicken stock, stirring constantly to prevent lumps, until the sauce is smooth and begins to thicken.
6. Stir in sour cream, thickened cream, Dijon mustard and Worcestershire sauce. Season with salt and pepper, then simmer gently for 3–5 minutes until the sauce is rich and creamy.
7. Add shredded chicken (including finely chopped skin) and stir to combine. Simmer for a further 5 minutes until heated through and thickened.
8. Remove from heat, stir through lemon zest and juice, and allow the filling to cool slightly.
9. Transfer filling into a baking dish or ovenproof pan and spread evenly.
10. Top with puff pastry, trimming any excess. Press edges to seal and brush the surface with egg wash.
11. Bake for 25–30 minutes, or until the pastry is golden, puffed and crisp. Remove from oven and rest for 5 minutes before serving.