



Apple Turnovers



DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 8

Ingredients

3 medium Granny Smith apples, peeled and chopped into 1.5cm dice

¼ cup caster sugar

1 tbsp cornflour

1 tsp cinnamon

3 tsps lemon juice

2 tsps Dulce de leche

2 sheets ready rolled puff pastry

Milk for glazing

Demerara sugar

Method

Combine the apples with the sugar, cornflour and cinnamon in a medium saucepan and mix well. Stir in the lemon juice. Cook over a medium to high heat, Induction level 7 stirring regularly until the mixture thickens around the apples. The apples should remain firm. Allow to cool completely.

Preheat the oven on CircoTherm to 200°C and line the universal tray with baking paper.

Cut each pastry sheet into 4 even squares. Layer the apple over one side of each piece of pastry, leaving a 1/2cm border around the edges. Spoon 1 teaspoon Dulce de leche onto the apple, then brush the edges of the pastry with milk and fold over to form a triangle. Press the edges with a fork to seal.

Place the turnovers onto the prepared tray, brush with milk and sprinkle with demerara sugar. Cut a few small slits in the top of each pastry. Cook on shelf position 3 for 18 to 20 minutes or until golden and cooked. Serve with whipped cream.

Notes

If VarioSteam is available, Medium steam can be added when cooking the turnovers.