



Food For Thought Recipe and Allergen Card

Apple Turnover

50 Portions

Ingredient	Hannah Product Code	Quantity
Puff Pastry		1 Block
Tinned Apples		2 Tins
Caster Sugar		200g
Icing Sugar		For Glazing
Cinnamon		25g
Milk		For Glazing

RECIPE METHOD

1. Mix apples with brown sugar and cinnamon in a pan and warm slightly.
2. Mash the apples slightly so the filling can be manipulated into the correct shape.
3. Roll out puff pastry and cut into 10cm squares.
4. Place a spoonful of apple filling into the middle of the square and fold over into a triangle.
5. Crimp the folded edges so a seal has been made.
6. Glaze each turnover with milk.
7. Cook on 160 for around 10/15minutes or until the pastry has fully cooked.
8. Allow to cool and drizzle some icing over the top of each Turnover.

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : **Wheat**

Rye

Barley

Oats

Spelt

Kamut

Milk

Eggs

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...