



Apple Turnover

Ingredient	10 Portions	50 Portions	100 Portions
Puff pastry	0.2 block	1 block	2 blocks
Tinned apples	0.4 tin	2 tins	4 tins
Caster sugar	40g	200g	400g
Icing sugar	For glazing	For glazing	For glazing
Cinnamon	5g	25g	50g
Milk	For glazing	For glazing	For glazing

Method

1. Mix the apples with the 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 the 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 160c for around 10/15 mins or until the pastry has fully cooked
8. Allow to cool and drizzle some icing over the top of each turnover

Allergens Wheat, Milk