



# Mini ham and cheese turnovers

20'  
Hands on

30.'  
Hands off

20'  
Cook Time

8  
Portion(s)

1  
Difficulty



## Method

- In a mixer's bowl, add the water and yeast. Mix with a whisk or with a fork until the yeast dissolves completely.
- Add the remaining ingredients for the dough and beat on medium speed, using the hook attachment, until you create a nice dough that pulls back from the sides of the bowl.
- Allow the dough to rest for ½ an hour.
- Preheat oven to 170\* C (338\* F) Fan.
- When the dough has rested, dust a clean working surface with some flour, place the dough over it and roll out to a sheet that is 3-4 mm thick.
- Use a 10 cm round cookie cutter and cut the sheet into round circles. Collect any leftover dough and repeat the same process.
- Use the same cookie cutter to cut the slices of ham.
- Place a circle of dough to create a base. Top with ketchup and a slice of ham and cover with another circle of dough to complete.
- Use a sharp, **straight knife** and score the turnover in a crisscross manner, making sure NOT to connect the scoring in the center so that it doesn't fall apart.
- Repeat the same process again in order to create 8 pieces that are still connected in the center.
- Bring two pieces together and press on the edges to connect them and turn them into one piece. Repeat the same process until you have made 4 double pieces for all of the turnovers. They should look like flowers.
- You can fill them with ketchup and cheeses.
- Brush the surface with the egg wash and bake for 15-20 minutes, until golden.

## Ingredients

- 150 g lukewarm water
- 1 tablespoon active dry yeast
- 500 g all-purpose flour
- 100 g Greek strained yogurt
- 1 egg, medium
- 3 tablespoons olive oil
- pinch of salt

### For filling

- 50 g ketchup
- 15 slices smoked ham
- 200 g cheeses that melt (your choice)
- 1 egg yolk, (diluted with 1 tbsp water) for egg wash

## Διατροφικός πίνακας

### Nutrition information per portion

438 Calories (kcal)	16.0 Total Fat (g)	7.0 Saturated Fat (g)	49.0 Total Carbs (g)
22%	23%	35%	19%
3.4 Sugars (g)	22.0 Protein (g)	2.6 Fibre (g)	1.5 Sodium (g)
4%	44%	10%	25%