



Puff pastry apple turnovers

30'
Hands on

30'
Cook Time

12
Portion(s)

2
Difficulty



Ingredients

- 4 apples
- 100 g granulated sugar
- 50 g brandy
- 1/3 teaspoon(s) cloves
- 1/2 teaspoon(s) ginger
- 1 teaspoon(s) cinnamon
- 1 pinch salt
- 850 g puff pastry sheets
- 1 egg yolk, diluted with 1 tablespoon water

To serve

- icing sugar
- cinnamon

Διατροφικός πίνακας

Nutrition information per portion

357 Calories (kcal)	18.0 Total Fat (g)	9.4 Saturated Fat (g)	42.0 Total Carbs (g)
18%	26%	47%	16%
16.0 Sugars (g)	5.2 Protein (g)	1.6 Fibre (g)	0.32 Sodium (g)
18%	10%	6%	5%

Method

- Preheat the oven to 190° C (370° F) set to fan.
- Place a [frying pan](#) over high heat.
- Peel and core the apples.
- [Cut](#) the apples into small cubes and add them to the pan. Add the sugar, the brandy, the cloves, the ginger, the cinnamon, salt, and simmer at medium heat for 10-15 minutes.
- Remove and set the mixture aside to cool.
- Spread one puff pastry sheet on your working surface and press lightly with a rolling pin to flatten it.
- Divide it into 12 squares. Follow the same process for the second puff pastry sheet.
- Divide the filling among the 12 puff pastry pieces and brush their edges with the egg wash.
- Fold the remaining 12 pieces diagonally and score three lines with a knife. Cover the filling with the puff pastry pieces and transfer to a [baking pan](#) lined with parchment paper.
- Brush with the egg wash and bake for 25-30 minutes.
- Remove and serve with icing sugar and cinnamon.