

APPLE TURNOVER

OVERVIEW

21-028

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	0.500	100.00
Sugar	0.050	10.00
Salt	0.010	2.00
Water (chilled)	0.250	50.00
BAKELS DAIRY BLEND (sheeted)	0.375	75.00
Total Weight: 1.185		

Group Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% APPLE	0.300	-
Cinnamon powder	0.002	-
Nutmeg (ground)	0.002	-
Allspice, ground	0.001	-
California Raisins (soaked)	0.100	-
Total Weight: 0.405		

Yield: 11pcs

METHOD

How to do it:

Puff Pastry

1. Mix the dry ingredients in a spiral mixer on low speed for 30 seconds.
2. Add the water and mix for 2 minutes on low speed.
3. Wrap the dough ball using a cling wrap and refrigerate for at least 1 hour.
4. Remove the dough from fridge and roll out the ball and create a "cross" shape.
5. In the center, place the sheeted Bakels Dairy Blend. Fold the top corner of the dough over the Bakels Dairy Blend. Make sure the corners are sealed.
6. Roll out the dough lengthwise. Shape the dough into a long rectangle, to a thickness of about 1cm.
7. Give a quarter turn then fold into thirds. Roll out the pastry again, lengthwise. Repeat this process 6 times. Rest for 30 minutes.
8. Gently sheet the puff pastry to get 11 squares.
9. Pipe the apple filling onto the center of each square.
10. Fold over from corner to corner into a triangle shape, and press edges together to seal.
11. Place turnovers on a baking sheet, brush with egg wash and bake at 190-200°C for 20-25 minutes until golden brown.
12. Remove from the oven and dust with Fino Dusting Sugar.

Apple Filling

1. In a utility bowl, combine the Les Fruits 50% Apple, raisin, cinnamon, nutmeg and all spice.



DISPLAY CONDITIONS

Room Temperature, Warm



FINISHED PRODUCT

Confectionery, Pie, Sweet Food,
Sweet Good

2. Transfer in a clean Bakels Piping Bag.