

Apple turn-overs

<p>Ingredients</p> <ul style="list-style-type: none">• 1 egg, lightly whisked• Icing sugar, to dust• Frozen puff pastry sheets• <u>Apple filling</u>• 40g butter• 3 granny smith apples, peeled, cored, finely chopped• 2 tbs maple syrup• 1 tbs brown sugar• 1 orange, squeezed, to get 1 tbs fresh orange juice• 1/2 tsp ground cinnamon	<p>Equipment</p> <ul style="list-style-type: none">• knives• chopping boards• baking trays• measuring cups & spoons• baking paper• large stockpot
<p>What to do (I recommend preparing the apple filling first)</p> <ol style="list-style-type: none">1. Line a baking tray with baking paper. Preheat oven to 220°C.2. Use an 8cm-diameter round pastry cutter to cut 10 discs (or required amount) from the pastry. Place the pastry discs on the prepared baking tray. Top each pastry disc with 1 tbs of the apple mixture and place in the fridge. (Apple mixture recipe on back of this recipe card).3. Use a 10cm-diameter round pastry cutter to cut 10 discs (or required amount) from the remaining pastry. Brush the edge of each disc with egg mixture. Remove the tray from the fridge and place the pastry discs on top of the apple mixture. Gently press edges together.4. Brush the pastry tops with the egg mixture and bake in preheated oven for 15-20 minutes or until the pastry is puffed and golden.	

5. Sprinkle the apple turnovers with the icing sugar and serve immediately. Serve with cream or vanilla ice-cream, if desired.

Apple filling

6. To make the apple filling, heat the butter in a frying pan over high heat until foaming. Add the apple and cook, stirring occasionally, for 5 minutes or until golden.
7. Add maple syrup, sugar, **1 tbsp** orange juice and cinnamon and cook, stirring, for 5 minutes or until liquid boils and thickens.
8. Transfer to a heatproof bowl. Set aside for 15 minutes to cool. Place in the fridge for 30 minutes or until chilled.