

EASY APPLE CINNAMON TURNOVERS

SERVES: 04

PREP TIME: 00 hr 15 min

COOK TIME: 00 hr 40 min

INGREDIENTS

- 2 large puff pastry sheets
- 3 apples, peeled and sliced
- 2 tablespoons of sugar
- 1/2 tablespoon of ground cinnamon
- 1 egg yolk with a few drops of milk



DIRECTIONS

- In a pan, cook the apples with the sugar, cinnamon, half a glass of water and cook slowly.
- Once cooked, crush the apples with a fork to make a puree.
- Roll out the puff pastry sheets, cut a few circles and place a spoonful of puree in the middle.
- Brush the pastry around the edges with water and seal the ends.
- Mix the yolk with a few milk drops and brush the puff pastry.
- Place the turnovers on a tray lined with parchment paper.
- Bake at 180°C or 350°F for 15 to 20 min.

FOR A PINCH OF *Seabra's* FLAVOR...

Store your turnovers in the pantry rather than the refrigerator in order to maintain the crispy texture of the dough!