Apple turnovers

NZBK-064 · Seasonal And Speciality · 12 turnovers

INGREDIENTS

650 g puff pastry

650 g peeled diced apple

65 g sugar

15 mL lemon juice

5 g cinnamon

12 g cornflour

20 mL water

1 egg



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Cook apples, sugar, lemon and cinnamon until just soft.
2. Thicken with cornflour and water, then cool.
3. Fill 12 pastry squares, fold, seal and vent.
4. Egg wash and bake at 200°C for 21–26 min.

ALLERGEN CHECK

Wheat, egg. Check pastry for milk.

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-064-apple-turnovers