



Strawberry Turnovers (Puff Pastry dough)

NIBBLEDISH CONTRIBUTOR

Ingredients

Puff Pastry

for detrempe: 400g-Flour 80g-Melted Butter (room temp) 10g-Salt 220 ml Water (room temp)

260g-Butter (unsalted)

Best strawberry jam you can find Egg wash

Instructions

Puff Pastry Dough~

Detrempe

Sift flour.

Add melted butter mix until it resembles to crumbs.

Add salt to water then briefly pour into the flour&butter mixture.

^The dough will be super sticky but don't worry.

Knead it for about 2-3 mins until it doesn't stick to your hands.

Wrap in a cling and refrigerate for about an hour.

^The resting of the dough relaxes the gluten and makes the dough possible to roll out w/o breaking it.

Make a cross like shape out of the detrempe.

Place the butter (softened) In the middle and wrap it up securely w/ the flaps of the cross.

^Make sure that the softened butter's consistency is the same as the detrempe cause otherwise the butter might just leak.

Roll out the dough. (as rectangular as possible):Fold in thirds.

Roll out again

Fold in thirds (repeat about 6 times):Refrigerate for 3-4 hours.

Strawberry Turnover~

With the dough rolled out to a thickness of $\frac{1}{8}$ in (3 mm) make circles using a cutter (no smaller than the diameter of your palms.

Fill the middle of the cut dough w/ strawberry jam.

Dab a bit of water on the edges of the cut dough

Fold (half moon)

Press edges with a fork.

Brush with a lil bit of eggwash.

Pop in the oven (400° F (205° C)) for about 20 mins. until golden brown.