

FRUIT TURNOVERS (FROZEN PUFF PASTRY DOUGH)

Yield 100

Portion 1 Danish

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 346 cal | 33 g | 4 g | 22 g | 5 mg | 155 mg | 9 mg |

Ingredient

PUFF PASTRY DOUGH,SQUARES,FROZEN
 EGG WASH
 PIE FILLING,APPLE,PREPARED
 COOKING SPRAY,NONSTICK
 EGG WASH

Weight

12-1/2 lbs
 181-7/8 gm
 6 lbs
 2 oz
 181-7/8 gm

Measure

100 each
 3/4 unit
 3 qts
 1/4 cup 1/3 tbsp
 3/4 unit

Issue

Method

- 1 Prepare 50 Danish squares in a batch. Thaw at room temperature 5 minutes on a lightly floured working surface. Rolling out is not necessary.
- 2 Prepare 1/2 recipe Egg Wash (Recipe No. D 017 00). Use 3/4 cup egg wash. Lightly brush entire surface of each square. Set aside remaining 3/4 cup egg wash for use in Step 5.
- 3 Place about 2 tbsp filling in center of each square. Fold upper right corner over lower left corner to form a triangle. Seal by crimping edges together.
- 4 Make two 1-inch slits in the center.
- 5 Lightly spray each pan with non-stick cooking spray. Place 24 turnovers on each pan.
- 6 Brush lightly with remaining egg wash.
- 7 Using a convection oven, bake 15 minutes in a 350 F. with low fan, open vent or until golden brown.
- 8 Cool. Glaze if desired, with Vanilla Glaze or Variations, Recipe Nos. D 046 00, D 046 01, D 046 02.

Notes

- 1 In Step 3, pie filling, prepared, fruit (apple, blueberry, cherry, or peach) may be used as filling. Place in mixer bowl. Using whip, mix on medium speed 15 seconds to break up large pieces.
- 2 In Step 3, 7 pounds 11 ounces of cherry, pineapple, or strawberry jam may be used, per 100 portions.
- 3 Prepare in batches as dough becomes difficult to work with in 15 minutes.