



Savory Puff Pastry Turnovers with Chard, Apples and Hazelnuts

for Thanksgiving

These little crispy puffs are the perfect way to celebrate the late season bounty. Tart apples, deep jade green chard and creamy goat cheese make such a succulent combination. You may substitute other dark leafy greens for the chard, but give them a little extra cooking time as needed. Also try adding diced and roasted winter squash to the filling for a spark of spicy color! Enjoy!

For the Filling:

2 tablespoons vegetable oil
1 small yellow onion, peeled and chopped
2 tart apples, such as Honeycrisp or Pink Lady, cored and diced
1 tablespoon each maple syrup and cider vinegar
4-5 cups chopped chard
1/2 cup chopped hazelnuts
1/4 cup dried cranberries
6 ounces chevre cheese, crumbled
Salt and pepper to taste

In a large sauté pan, heat one tablespoon of the oil over medium high heat and sauté the onions for 3-4 minutes. Stir in the apples and cook for 2 minutes more, or until the apples are tender. Stir in the maple syrup and cider vinegar. Let sizzle until all liquid in the pan is reduced. Remove the apple mixture and add the remaining oil to the pan. Over medium high heat, stir fry the chard until it is dark jade and no liquid remains in the pan. Stir the chard into the apple mixture. Add the hazelnuts and cranberries and season the mixture with salt and pepper. Let cool completely and gently fold in the cheese.

For the pastries:

1 egg
1 tablespoon water
1 package Aussie Bakery frozen puff pastry, thawed

In a small bowl, beat the egg well with 1 tablespoon of water, and set aside. (This is called an “egg wash” and is used in most pastry baking, not only to act as a sealing “glue”, but also to glaze the top during baking and give a glossy finish to the dish.)

Unfold each sheet of puff pastry and cut each into 9 squares (3x3) Very lightly brush the surface of each square with the egg wash. (Just enough to make it sticky, NOT wet!)

Place a scant tablespoon of filling in the center of each square and fold the edges over to form a triangle. Press down all around the filling to seal the edges well, and with a knife, trim up any uneven edges.

With the tip of your knife, cut a small slit in the top of each pastry to vent it during cooking. Brush the top of each turnover with a light coating of egg wash.

You may freeze these pastries at this time and cook them the day you wish to serve them, or you may cook them right away. To freeze the, lay them in a single layer on a baking sheet and freeze solid. Then you may seal them in a freezer bag and store them until ready for use.

To cook fresh pastries:

Preheat your oven to 425 degrees. Bake the pastries for about 15-20 minutes, or until deep golden brown.

To cook frozen pastries:

Preheat your oven to 425 degrees. Bake the pastries for about 20-25 minutes, or until deep golden brown. (Makes 18 small pastries)

Recipe developed by Lynne Veal, PCC Cooks