

Apple Cinnamon Turnover

Indulge in each bite of fruit perfection featuring Andros Professional Apple Cinnamon Fillings encased in a flaky puff dough crafted from bread flour, butter, salt, water, and layers of butter for a lusciously rich treat.

INGREDIENTS

Puff Dough

- 1.5oz. **ANDROS Professional Apple Cinnamon Filling (each piece)**

PUFF DOUGH

- 7 1/3 cups Bread flour
- 3.5oz. Butter
- 3.5 tsp. Salt (kosher)
- 1 2/3 cups Water
- 17.5 oz. Butter (for sheeting)

INSTRUCTIONS

PUFF DOUGH

1. Mix all ingredients in a mixer with dough hook (except sheeting butter), until just combined. Spread on cookie sheet, cover and refrigerate for at least 12 hours.
2. Dust table with flour and roll dough to a rectangle shape about 1/2 inch thick. Cover 2/3 of the dough with the sheeting butter, leaving space at the edge of the dough. Fold the third without fat over the center third, then fold the remaining third. Turn the dough 90°, so the length becomes the width. Repeat process 5 additional times to achieve 729 layers. Refrigerate in-between rolls to firm dough, but do not allow butter to get too hard and break through the dough.
3. Once the dough is folded and rested for at least 10 hours, roll out a small piece at a time of dough to 5mm thickness, let dough relax as you are rolling, with an apple-shaped 4 inch cutter, cut out 30 circles. Place on



FEATURED INGREDIENT



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baking paper sheet pan, egg wash and sprinkle with red granulated sugar. Bake at 375°F for about 25 minute or until golden brown.

APPLE FILLING

1. Once pastry is cooled, split the circles in 1/2 and fill each one with 1 1/2 oz of **ANDROS Professional Apple Cinnamon Fillings**.
2. Powder sugar each top and place on apple filled bottom pastry.