



CHERRY BAKEWELL TURNOVER

INGREDIENTS

Group : Puff Pastry

Ingredient	KG
Bread flour	3.125
Cake margarine	0.175
Water	1.600
Salt	0.050
Rollex® Gold	2.000
Total Weight:	6.950

Group : Filling

Ingredient	KG
Bakbel Dark Cherry Fruit Filling	0.500
Total Weight:	0.500

METHOD

Puff Pastry

1. Rub in flour and margarine.
2. Add salt in water and mix to a clear dough. Do not over mix.
3. Rest dough for 20 minutes, keep covered.
4. Pin out dough and cover two thirds with [Rollex Gold](#).
5. Fold up and give 2 x 1/2 turns. Rest for 20 minutes.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Chilled Dough, Danish, Dessert,
Sweet Good

6. Give a further 2 x 1/2 turns. Rest for 20 minutes.
7. Give a further 1 x 1/2 turn and sheet for puff pastry varieties.

Bakewell Formation

1. Cut the pastry into 20 x 20cm squares.
2. On one side of the pastry, deposit 35g of frangipane.
3. On top of the frangipane, deposit 60g of Bakbel Dark Cherry Fruit Filling or any dark cherry filling.
4. Fold the pastry over to form a triangle shape and seal the edges.
5. Brush the turnovers with egg wash, sprinkle with sugar and cut a few vent holes.
6. Bake in oven at 205°C for 25 minutes..
7. Once cooled, decorate with white icing and toasted flaked almonds.