

Almond and Pear Turnovers Recipe

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 45 minutes

Cook time : 30 minutes

Ready in 75 minutes

Level : Advanced

Ingredients:

- Puff pastry 1kg (2.2lbs)

Almond Cream

- Butter 100g (3.5oz)
- Sugar 100g (3.5oz)
- Eggs 100g (3.5oz or 2 medium eggs)
- Lemon zest
- Almond flour 100g (3.5oz)
- Rum 10g (1Tbsp)

Pear Compote

- Pears 500g (1.1lbs)
- Butter 50g (1.8oz)
- Sugar 50g (1.8oz)
- Cinnamon stick, star anise, vanilla powder

Directions

1. Peel and core the pears and cut them into cubes.
2. Put the butter and sugar into a pan.
3. Add pear cubes and flavorings – cinnamon, vanilla powder, and star anise.
4. Cook the pears until they become soft and leave them to cool down.
5. Make almond cream. Cream the butter with sugar and lemon zest, add eggs and whisk to combine. Fold in almond flour and rum and set the cream aside until needed.
6. Roll out the puff pastry to thickness of 3mm (1/8").
7. Cut out the circles 14cm (5.5") in diameter. Elongate each circle, and make it into the shape of an egg.
8. Put a blob of almond cream in the center and add 2 teaspoons of pear compote onto the cream.
9. Brush the pastry with water all around, and fold the puff pastry circle in half. Press the edges to seal them well. Put turnovers in the fridge for about 15 minutes.
10. Brush the turnovers with egg wash and score the surface with a small knife so they resemble a leaf. Puncture each turnover with a skewer so the steam can escape from the inside.
11. Bake them at 200°C (400°F) for 5 minutes, then reduce the temperature to 180°C (350°F) and continue baking for another 20-25 minutes, until golden brown. Then, take them out from the oven and brush them with some simple syrup, which is syrup made of same quantities of water and sugar, cooked until the sugar crystals dissolve.