



Air Fried Apple Turnovers



the Smart Oven™ Air Fryer
with Element iQ™ System

Breville®

Air Fried Apple Turnovers



Prep 20 mins / Cook 30 mins / Standing 50 mins



Serves 8



the Smart Oven™ Air Fryer

4 medium Granny Smith apples, peeled
30 g unsalted butter
70 g brown sugar
1 tsp vanilla extract
1 tsp lemon juice
½ tsp ground cinnamon

¼ tsp sea salt
2 sheets frozen puff pastry
1 egg
1 tbsp water
Non-stick oil spray
Raw sugar

1. Cut the apples into approx. 1 cm dice.
2. Combine the apples, butter, brown sugar, vanilla, lemon juice, cinnamon and salt in a medium saucepan.
3. Place the pan on medium heat, stirring occasionally until apples are tender and syrup is thick, approx. 10 mins.
4. Transfer the apple mixture to a bowl and chill in the refrigerator until cool to the touch, approx. 20 mins.
5. Line a tray with baking paper.
6. To make the egg wash, break the egg into small bowl and whisk with a fork.
7. Lay 1 sheet of puff pastry on a chopping board and cut into 4 equal squares.
8. Brush the egg wash on each square. Place 1 tbsp of mixture into the centre of each square.
9. Fold each square in half on the diagonal to form a triangle. Press down the sides so there are no air bubbles and to seal the pastry. Using a fork, press down the edges and seal the pastry.
10. Place the turnovers onto the lined tray.
11. Repeat the above steps with the second piece of puff pastry.
12. Once all turnovers are complete, place them into the fridge for 30 mins or until they are set and the pastry is slightly firm.
13. Pre-heat the oven. Select AIRFRY/SUPER CONVECTION/175°C/20 mins and press start.
14. Spray the airfry basket with non-stick oil spray.
15. Place the turnovers in the basket, brush with the egg wash and sprinkle with raw sugar. Score the pastry with 3 small slits making sure you don't slice through and cut the pastry.
16. Once the oven is pre-heated, place the turnovers in the oven. Cook for 20 mins, or until they are golden brown and puffed.
17. Serve the turnovers warm or at room temperature.