

Apple turnovers with the magimix

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For the Thermomix puff pastry :

300g of flour

300g of frozen butter

150g of cold water

2 pinches of salt For the Thermomix applesauce :

50g of brown sugar

4 golden apples

Juice of half a lemon For making the Thermomix turnovers :

1 egg yolk

For the Thermomix puff pastry :

Cooking a simple and quick recipe for apple turnovers with Thermomix :

Preheat the oven to 220°C

For the puff pastry :

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Put the flour, pieces of frozen butter, water, and salt in the Thermomix bowl, then set for 30 seconds at speed 5.

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Mix for 15 seconds in reverse function (the dough will come off).

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Roll out the dough on your floured work surface into a rectangle. Then, fold the dough in 3, then roll out the dough again and fold it in 3 again. Repeat this operation 2 times.

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Chill the dough.

For the applesauce :

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Peel the apples, cut them into pieces, and put them in the Thermomix bowl.

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Add the lemon juice, brown sugar, and program for 8 minutes at 90°C at speed 2.

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Scrape the sides of the bowl and mix for 25 seconds at speed 4 to leave some pieces.

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Let it cool.

For making the turnovers :

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Roll out the dough and cut out rounds of 10cm in diameter.

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Put a few spoonfuls of applesauce on half of the round.

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Fold the dough and seal the 2 parts with a little water, pressing on the edges.

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Mix the egg yolk in a bowl and apply the yolk with a brush on each turnover.

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Place your turnovers on the oven tray lined with parchment paper.

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Bake for 10 minutes at 220°C, then lower your oven to 180°C and let it bake for 15 minutes.

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Let it cool slightly.

Enjoy and treat yourself with these mini apple turnovers for snack, breakfast,.. Yum ;)