

STRAWBERRY AND DARK CHOCOLATE TURNOVERS

INGREDIENTS

For the dough

2 cups plain flour
2 tablespoons sugar
1 teaspoon salt
1 stick (1/4 cup) butter cold, cut into cubes
1 large egg
2 tablespoons milk

for the fillings

3 cups fresh strawberries, washed, hulled and diced into 1/2 inch pieces
3/4 cup sugar
1 tablespoon cornstarch, mixed with 2 tablespoons water
1/2 teaspoon grated lemon zest
6 ounces (half a package) semi-sweet chocolate chips
1/2 cup heavy cream
2 tablespoons butter
1 egg plus 1 tablespoon water, lightly beaten, for egg wash

DIRECTIONS

In the bowl of a food processor, combine flour, sugar and salt. Add the cold butter and pulse until only pea sized lumps remain in your mixture. In a small bowl, beat the egg with the milk. Add the mixture all at once to the dry ingredients and pulse until moisture is introduced to all of the flour mixture. Lightly dust a clean surface with flour and knead the dough until it starts to hold together. Divide the dough in two, wrap in plastic wrap and refrigerate for about 30 minutes.

In a sauté pan over medium heat, combine strawberries, lemon zest and sugar. Bring to a simmer and then add cornstarch slurry. Allow to come to a complete boil to thicken. Set aside to cool. In a metal bowl over a saucepan with water (or a double boiler), melt chocolate and cream together. Once melted, take off the heat and add in butter. Stir to melt completely. Set aside to cool.

Preheat the oven to 355F. Prepare 2 cookie sheets with silpat or parchment.

Remove one piece of dough from the refrigerator. On a well floured surface, roll the dough out to 1/8 inch (3mm) thick. Using a 4 inch round pastry cutter, cut out 4 rounds.

Spoon about 3 tablespoons of mixture onto one side of one of the rounds, leaving about 1/8 inch of space before the edge. Fold over the other edge and seal the edges together with the tines of a fork. Repeat with remaining dough. Make the egg wash by whisking egg together with water. Brush each turnover with a bit of egg wash and using a sharp knife, cut a few slits in the tops. Bake for 20-25 minutes, until pastry is a light golden brown. Let cool for a few minutes on a wire rack. If you like, you can drizzle a little more chocolate ganache on each.