



Eat Seasonably Plum Turnovers

Delicious, crumbly and juicy, these flaky turnovers, dusted with cinnamon, may be the best and easier thing to do with a handful of plums.



What you need

Makes 8

- 1 Packet of puff Pastry
- 1 Egg, beaten
- 1 tbsp milk
- 8 tsp custard
- 4 Plums, de stoned & thinly sliced
- Icing Sugar for dusting

Directions

- Preheat the oven to 180C/350F/Gas 4
- Roll out the pastry on a lightly floured surface & cut out 8 x 10cm x 10cm/4"x4" squares.
- Spread 1 tsp of custard in the middle of each square & arrange the plum slices diagonally across the squares.
- Turn over the the two remaining corners & brush some of the egg & milk where you join the pastry corners to seal them together.
- Brush pastries with the egg wash.
- Bake for 15 minutes until golden brown.
- Dust with icing sugar, delicious eaten warm.



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