

Mixed fruit Turnovers

Note: This recipe is easiest spread out over two days, as you have to make the fruit compote before you can make the turnovers (and it has to be completely cooled).

Ingredients:

4 oz. blueberries
4 oz. blackberries
6 oz. raspberries
10 oz. strawberries (approx. 10 Lg berries)
cup or small bowl with a little water in it

Pre-heat oven to 400 degrees

Start by quartering the strawberries, and cutting any particularly large blackberries in half. Dump all berries into a large bowl and use a fork or potato masher to gently break them up; you still want to have some whole berries and chunks of fruit. Add to the fruit 1/3 cup of orange juice, and 1 Tbs. of sugar. Mix together well and cover with cling film. Leave berries to macerate for 20-30 minutes.

Next take berry mixture and put into saucepan. Bring mixture to a boil, and then reduce heat and simmer for another 15-20 minutes. Remove from heat and whisk in a slurry (meaning dissolved in a bit of cold water) of either 2 heaping tsp. of cornstarch or arrowroot. Put in fridge to cool completely; preferably overnight.

Before working with puff pastry dough, make sure that dough is thawed enough to be pliable (but not room temperature; will become impossible to work with). Brush off any excess flour from dough, and cut sheet of pastry dough into 4 equal squares. Dabble fingers in water and draw a border around one of the squares. Put approximately 1/2 Tbs. of fruit compote in center of square. Take the back corner and fold over to front corner (forming a triangle), leaving about a 1/4 inch border of the bottom half showing. Dabble fingers in water again and "seal" border along edges. Fold the edges over and again trace over the seam with a bit more water, and then press the edges with the tines of a dinner fork. You want the pastry to be well sealed so that none of the fruit compote leaks out. Take a paring knife and cut three small slits into the top of the pastry (to let steam out), and transfer to a sprayed or sil-pat lined baking sheet. Repeat this same process with all four squares. Brush tops of the turnovers with a little milk or spray with a bit of butter spray. For a finishing touch, sprinkle the tops with a little raw sugar.

Bake in a 400-degree oven for 20-25 min, until puffed and golden brown.
Be sure to let turnovers cool before eating as the fruit filling will be very, very hot!