

Recipe

RHUBARB & GINGER TURNOVERS



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Recipe: **CAROLE POIROT**

INGREDIENTS

FOR THE FILLING

- 250 g rhubarb, cut into 5 cm chunks
- 1 large piece of fresh ginger, around 3 cm long, grated

80 g caster sugar

FOR THE DOUGH

- 140 g plain flour
- 100 g cold butter, cubed
- 1 tbsp caster sugar
- 3-4 tbsp ice cold water
- A pinch of salt
- 1 egg, whisked
- 2 tbsp demerara sugar



TIME

Prep time:
1,5 hour
Baking time:
20 minutes



SERVING

4 people



CATEGORY

Dessert



ISSUE

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- STEP 1** To make the dough, combined the flour, sugar and salt in a large bowl.
- STEP 2** Add the cubed butter to the flour mix and cut the butter with a knife into the flour until you have a rough dough.
- STEP 3** Add the water spoon by spoon and gently bring the dough together.
- STEP 4** For the dough into a ball, cover in cling film and put it into the fridge for an hour.
- STEP 5** Preheat your oven to 200 °C.
- STEP 6** Cut the rhubarb into roughly 5cm pieces and lay them onto a baking tray.
- STEP 7** Grate the ginger and add to the rhubarb.
- STEP 8** Add sprinkle the sugar on top.
- STEP 9** Cover the tray with foil and bake for 15 minutes.
- STEP 10** After 15 minutes, remove the foil and bake for another 15 minutes.
- STEP 11** Once done, remove the rhubarb from the oven and leave to cool.
- STEP 12** Remove the dough from the fridge.

- STEP 13** On a floured surface, roll the dough out to a thickness of around 2 mm.
- STEP 14** Cut 8 circles of around 12 cm diameter from the dough.
- STEP 15** Place 4 circles onto a baking tray.
- STEP 16** Now place $\frac{1}{4}$ of the rhubarb into the middle of 4 the circles.
- STEP 17** Brush the edges of the dough with the whisked egg.
- STEP 18** Place the second circle on top and press down.
- STEP 19** You can either crimp the edges with your fingers or a fork.
- STEP 20** Brush the top of the pastry with some egg and sprinkle with sugar.
- STEP 21** Put the tray in the oven and bake for around 20 minutes until golden.