

Chestnut Cream Turnovers

Makes about 8-10 turnovers

Chestnut Cream

- 500g chestnuts
- 100g caster sugar
- 500ml milk
- vanilla pod, split in two
- 1tbsp rum
- 150ml pouring cream

1. Cook chestnuts for 20-30 minutes in boiling water
2. Strain and let them cool. Incise the top of each chestnut and peel them
3. In a sauce pan, dissolve sugar in the milk. Add the split vanilla pod and peeled chestnuts
4. Cover the sauce pan and simmer until chestnuts are tender
5. Strain chestnuts (*you can keep the milk also. I reused it to make some custard*) and mash them with a fork, or for a finer texture place them in a mixer.
6. Then add cream and rum and mix until well combined.

Puff pastry with sweet potato

- 300g flour
- 300g sweet potato purée (*For me, orange Kumara, steamed and peeled*)
- 1 egg yolk
- 80g ricotta
- 185g unsalted butter (room temperature)
- A pinch of salt

1. In a large bowl, mix flour, salt and potato purée
2. Add egg yolk and half ricotta. Softly knead the dough.
3. Add remaining ricotta and knead until the dough is soft (1-2 minutes)
4. Wrap the dough in plastic film and form it in a rectangular shape. Let it rest one hour in the fridge
5. Place butter between 2 sheets of plastic wrap and with the palm of your hand or a rolling pin shape butter in a rectangle. Then store it, wrapped, in the fridge.
6. Roll down dough on a lightly dusted flour surface. Remove butter from the fridge and soften it with the rolling pin. Place butter on the right half of the dough and then fold up the left half of the dough.
7. Roll down the dough. Turn the dough 90° (clockwise) and then fold in 3 parts (like a letter)

For a better comprehension of the process of making laminated dough, I strongly advice you to read the post on [Foodbeam](#).

8. Wrap in plastic film and refrigerate for an hour.
9. Repeat 5 to 6 time step 7. respecting resting time of an hour each time.

Chestnut Cream Turnovers

- Sweet potato puff pastry (*Or plain puff pastry*)
- Chestnut cream
- 1 egg yolk
- 25g Chocolate chips

1. Preheat oven to 190°C
2. Roll down the dough and cut 8 rectangles (7cmX10cm).
3. On the right half of each rectangle, place a tbsp of chestnut cream and sprinkle some chocolate chips. Keep borders free and brush them with egg yolk. Fold up left half of each rectangle and firmly press borders to seal. Be careful not to spread egg yolk on the edge: egg yolk avoids pastry to puff.
4. Brush top of turnovers with egg yolk and bake for 20-25 minutes (until puff and golden)