

Broccoli & cheese turnovers



BOSCH

Invented for life

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Ingredients:

Dough:

350 g	flour
2 tsp	dried yeast
1 pinch	sugar
200 ml	milk
125 ml	oil
1 tsp	salt

Filling:

300 g	broccoli
150 ml	water
appropriate	black pepper, salt, Curry powder
1 pcs	onions
20 g	butter
300 g	cream cheese
1 tbsp	lemon juice

For brushing:

1 pcs	egg yolks
2 tbsp	milk

Workflow:

1. To make the yeast dough, mix the flour and yeast in a bowl. Add all the other ingredients, knead the dough thoroughly and leave to prove.
2. Wash and scrub the broccoli. Chop the stalks into small pieces and divide the heads into small florets. Cook for approx. 3 minutes in salted water. Then drain in a colander and leave to cool.
3. Finely dice the onion and sweat in the butter until transparent. Place in a bowl and mix well with the broccoli, cream cheese, lemon juice, salt, pepper and curry powder.
4. Roll out the yeast dough into a rectangle and cut into 8 equal squares. Distribute the filling on top and fold together from corner to corner. Seal the edges by pressing on them with a fork.
5. Line a baking tray with greaseproof paper. Place the turnovers onto the baking tray. Whisk egg yolk and milk together and brush the pockets with the mixture. Select 4D HotAir and 180 °C for 20-30 minutes. (when using 4D HotAir, baking tray can be placed on any level, except the highest level)

Setting procedure:

Add the remaining mushroom mixture to the nests and distribute the remaining liquid evenly into the moulds. Select 4D HotAir and 180 °C for 20-30 minutes. (when using 4D HotAir, baking tray can be placed on any level, except the highest level)

4D HotAir



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