

PEAR HONEY TURNOVERS

2 sheets of puff pastry defrosted
1 ¼ c pear, diced
1/3 c **Emily G's Pear Honey Jam**
2 T (heaping) crumbled gorgonzola
egg wash (1 beaten egg & 1 T water)
water



EMILY G'S™
JAM OF LOVE

Preheat oven to 400°. In a bowl mix pear, jam, and gorgonzola together. Cut each pastry sheet into three pieces along folds. Cut each of these sections into 3 squares. Each square will be folded to create a triangle in the next step.

Place 1 T of the pear mixture in the center of a square. Dip your finger in water and dab it onto two edges of the puff pastry square. Fold the two dry corners of the pastry onto the water-dabbed edges creating a triangle. Using the back of a fork, seal the edges. Place each triangle on a parchment-lined cookie sheet. Brush each triangle with egg wash. Bake for 15 minutes until golden brown. Allow the turnovers to cool 5 minutes before serving. Makes 18, serve warm or at room temperature.