

Raspberry-Rose Petal Turnovers

Yields 4



Turkey

Ingredients

2 boxes frozen puff pastry
4 cups fresh raspberries
4 tablespoons raspberry jam
2 tablespoons rose petal jam

2 tablespoons cornstarch
1 egg
2 teaspoons whole milk
Sanding sugar or granulated sugar,
to sprinkle

Directions

Preheat oven to 350°F. Lightly flour work surface. Roll puff pastry into a 12x12" square, divide into 4x4" squares. Refrigerate until ready to use.

To make filling, gently toss together raspberries, raspberry jam, rose petal jam and cornstarch in a large bowl.

Remove pastry squares from refrigerator. Place 1 tablespoon of filling in center of square. Whisk together egg and milk to make egg wash, and brush two sides lightly with it. Fold dough over to form a triangle, leaving a ½-inch border. Press edges together firmly and crimp perimeter with a fork to seal. Repeat with remaining squares.

Brush remaining egg wash over each turnover. Cut two small slits in the center to allow steam to escape. Sprinkle sugar on top. Arrange turnovers on a parchment-lined baking sheet, two inches apart. Bake until golden brown and crisp at the edges, 30 to 35 minutes. Allow to cool on baking sheet.

Enjoy warm or at room temperature.

Turkey has a small but mighty Jewish population, with most of its Sephardic Jews living in Istanbul.

- A weekly newspaper called Salom ('Shalom,' in Turkish) is published and available throughout Istanbul
 - ~ Salom is a Turkish language publication that also contains a page of news and features in Ladino, a language based on medieval Spanish, with some Greek, Hebrew, and Turkish mixed in
- Salom is celebrating its 70th anniversary this year

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Recipe courtesy of Chef Melissa Lee - *Cooking Beautiful Lee* (cookingbeautifullee.com). Chef Melissa Lee, a JCC Discovery Club instructor, is a former journalist and a graduate of the Cambridge School of Culinary Arts. She has worked at Flour Bakery, Farmstead Table and Ming Tsai's Blue Ginger. Chef Melissa has taught at numerous culinary schools and community education centers in the Boston area.