

RECIPE

Nutella[®] Saskatoon Berry Turnovers

Hard

4 h 0 min



INGREDIENTS

FOR 9 PORTIONS

Filling

1 tsp cornstarch

1 tsp warm water

1 cup mixed berries (½ cup Saskatoon berries or your preferred ones, ¼ cup halved blackberries, ¼ cup chopped strawberries)

2 tbsp granulated sugar

1 tsp lemon juice

Dough

1 ⅓ cups all-purpose flour (spooned and levelled), plus more for generously flouring hands, surface, and dough

1 tsp granulated sugar

A pinch of salt

¾ cup unsalted butter, very cold and cubed

6–8 tbsp ice-cold water

Topping

1 large egg

2 tbsp milk

1 tbsp Nutella[®] hazelnut spread per portion



To enjoy this delicious
recipe, 1 tablespoon of
Nutella® per person is all
you need!

STEPS

1

Filling

Whisk the cornstarch and water together until all the cornstarch has dissolved.

2

Place the berries, sugar, cornstarch mixture, and lemon juice into a small saucepan over medium heat. Stir the mixture as it cooks.

3

Bring to a simmer and allow to simmer for 3 minutes, stirring constantly.

4

Remove pan from heat and cool completely.

5

Dough

Whisk the flour, sugar, and salt together in a large bowl. Place the cold and cubed butter on top.

6

Gently toss the flour and butter together with your hands, and then rub the butter into the flour to begin combining them.

7

Begin adding ice-cold water, 1 tbsp at a time, until dough forms 1 large shaggy clump in your bowl.

8

As the dough begins to hydrate after about 4 tbsp of water, you can start lightly squeezing or clumping the dough together with your hands to help bring it together.

9

Pour the clump of dough out onto a lightly floured work surface.

10

Begin patting the dough down with lightly floured hands until it's $\frac{3}{4}$ -1 inch thick, about a 5 x 8-inch rectangle. Fold the dough into thirds.

11

Use your hands to gently flatten and smooth out any cracks in your dough.

12

Wrap it up tightly in plastic wrap, parchment paper, or aluminum foil, or place it into any tightly sealed container.

13

Refrigerate the dough for at least 2 hours and up to 24 hours.

14

Take the dough out of the refrigerator and let it warm slightly. Lightly flour a work surface. The dough gets sticky, so make sure you have flour nearby.

15

Use your hands to flatten the dough into a small square. Using a rolling pin, roll the dough into a 6 x 12-inch rectangle that's $\frac{1}{2}$ inch thick. The exact dimensions are not important, but the thickness is.

16

Fold the rectangle into thirds. Turn it clockwise or counterclockwise and roll it into a 6 x 12-inch $\frac{1}{2}$ inch thick rectangle again. Repeat rolling and folding 4 more times for a total of 6 times.

17

Wrap up/seal tightly and refrigerate for at least 15 minutes and up to 24 hours.

18

Line two large baking sheets with parchment paper or silicone baking mats.

19

Take the dough out of the refrigerator to begin the shaping steps. Lightly flour a work surface. Using a rolling pin, roll dough into a 12-inch square. Using a pizza cutter or sharp knife, cut into 9 4-inch squares. Transfer squares to prepared baking sheets.

20

Chill the shaped turnovers in the refrigerator, covered or uncovered, for at least 15 minutes and up to 1 hour.

21

Preheat oven to 400 °F.

22

Baking and topping

Whisk the egg and milk together. Brush on each turnover. Cut 3 slits into the tops of each to allow steam to escape.

23

Bake for 22-25 minutes or until golden brown on top and around the edges.

24

Remove baked turnovers from the oven. Cool for at least 5 minutes before adding a dollop (1 tbsp) of Nutella[®] hazelnut spread on top and serve.