

Lamb Turnover

Makes 36

These were very popular at a Persian dinner that our cookbook group put on. They combine savory lamb with the sweetness of powdered sugar and the fragrance of rose petals.

Alternatively, thaw two turkey sliders (see recipe), separate, and sauté them to use as filling.

Ingredients:

- 2 packages of frozen puff pastry

Lamb filling

- 1/2 Tbsp. oil
- 1/2 onion (1/2 cup sliced)
- 1 clove garlic
- 1/2 lb. ground lamb
- 1/4 tsp. cayenne pepper
- 1 tsp. sea salt
- 1/2 tsp. pepper
- 1/4 tsp. turmeric
- 1/2 tsp. cinnamon
- 1 tsp. ground cumin
- 1/2 cup + 1 Tbsp. raw pistachio nuts (divided)
- 1/2 bunch mint (1/2 cup chopped)
- 1 bunch parsley (1 cup chopped)
- 1 package tarragon (1/2 cup chopped) or 1 tsp. dried



Egg wash

- 1 egg
- 1 Tbsp. milk

Garnish

- 1 Tbsp. powdered sugar
- 1 Tbsp. rose petals

Equipment:

- Spice mill
- Large skillet
- Baking pan
- Silicone baking pad or parchment paper
- 3" circle cutter
- Pastry brush
- Dusting ball



Lamb Turnover

<input checked="" type="checkbox"/>	Directions	Time (min)
	Thaw package of puff pastry on counter and preheat oven to 350 degrees	
	Peel and slice onion (1/2 cup)	3
	Peel and chop 1 clove garlic	2
	Grind 1/2 cup + 1 Tbsp. pistachio nuts (reserve 1 Tbsp. fine powder)	2
	Rinse and dry mint and parsley. Remove stems.	5
	Chop mint (1/2 cup). Reserve a few leaves for garnish.	2
	Chop parsley (1 cup)	2
	In a large skillet over low heat, sauté 1/2 Tbsp. oil, onion, garlic, and 1/2 lb. lamb.	15
	Add remaining filling ingredients. Sauté over medium heat until filling is dry	8
	Line baking sheet with silicone pad or parchment paper	1
	Unfold package of pastry. Use a 3" cutter to cut circles of pastry (18)	5
	In a small bowl, whisk 1 egg yolk and 1 Tbsp. milk.	1
	Brush edge of a pastry circle with egg wash	1
	Place 2 tsp. of filling in a circle of dough. Fold over to make a half-circle. Use fork to press dry and wet edges together. Place on baking pan. Repeat	15
	Using a pastry brush, baste tops of turnovers with egg mixture	2
	Bake until golden brown (if using parchment paper, check bottoms which will brown first)	25
	Transfer to serving plate. Combine 1 Tbsp. powdered sugar with 1 Tbsp. pistachio nut powder. Use dusting ball to sprinkle on turnovers. Sprinkle with rose petals	3
	Total	1 hr. 51 min.