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## Quava Turnover

### INGREDIENTS

Frozen Puff Pastry Sheets

Quava Paste

1 Egg

Sugar

### INSTRUCTIONS

Cut the pastry sheets into four sections.

Divide the Guava paste between the squares.

For a classic triangle turnover: fold each square into a triangle, then seal the edges by pressing with a fork.

For a square pocket, grab opposite ends of the pastry square and pinch, then bring in the other two corners until it's folded in.

Brush with egg and sprinkle with sugar.

Bake at 350 for about 15-25 minutes or until browned and puffed up.



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