

Rough Puff Pastry Part Deux: Chausson aux Pommes or Apple Turnovers

This morning, I pulled out some of the rough puff pastry I made yesterday and set out on another adventure for breakfast.

Again, this recipe is taken from [Edd Kimber's book, "Patisserie Made Simple."](#) Here is a brief slideshow on how to assemble apple turnovers. One thing I modified was to glaze the turnovers with a beaten egg rather than water as suggested.

This slideshow requires JavaScript.