

**THE GREAT  
STAND  
UP TO**   
**CANCER**  
BAKE OFF  


**THE TECHNICAL CHALLENGE**  
**PAUL HOLLYWOOD'S FRUIT TURNOVERS**

The notoriously tricky Technical Challenge can test even the most competent of bakers in the Bake Off tent.

Now it's your turn to give it a go. Get your friends, family or colleagues together virtually to see who can complete this Technical Challenge for Stand Up To Cancer.



## INGREDIENTS (SERVES 6)

### FOR THE ROUGH PUFF PASTRY

300g all purpose flour, plus extra for dusting	6–8 tbsp water
Pinch of salt	120g butter, frozen
50g butter, chilled and cut into cubes	1 egg, beaten, to glaze

### FOR THE FILLING:

410g can apricot halves, drained	2 tbsp cornflour
15g caster sugar	Juice of 1 small lemon
½ tsp almond extract	24 raspberries

### FOR THE ICING:

100g icing sugar, sifted	Juice of ½–1 small lemon
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**STEP 1.** For the rough puff pastry, mix the flour and salt together in a bowl. Rub in the chilled butter until the mixture resembles breadcrumbs. Gradually add enough water to form a dough.

**STEP 2.** On a lightly floured surface, roll out the dough to a rectangle measuring 30cm x 12cm. Grate half of the frozen butter over the bottom two thirds of the dough. Fold down the top third and fold up the top third as if you were folding a letter. Rotate the dough 90 degrees and roll it again into a 30cm x 12cm rectangle.

**STEP 3.** Grate the remaining frozen butter over the bottom two thirds of the dough. Fold down the top third and fold up the bottom third, again as if you were folding a letter. Rotate the dough 90 degrees. Wrap the dough in clingfilm and freeze for 15 minutes. Remove from the freezer and refrigerate for 15 minutes.

**STEP 4.** For the filling, cut the apricot halves into 4 pieces. Place the apricots in a frying pan with the sugar, almond extract, cornflour and lemon juice.

**STEP 5.** Cook over a medium heat for 10 minutes, stirring often, until relatively dry. Remove from the heat and spread out on a plate, to cool. Chill in the freezer for 10 mins.

**STEP 6.** Heat the oven to 220°C/200°C fan/Gas 7. Roll out the pastry on a lightly floured surface to a 25 x 37cm rectangle. Cut six 12cm squares out of the pastry.

**STEP 7.** Divide the apricot filling into 6 and place one portion into the centre of each pastry square. Spread the filling out a little and dot 4 raspberries over each filling.

**STEP 8.** Brush the edge of one half of each square with some of the beaten egg, then fold over the other side and seal. Crimp the edges with a fork and pierce the top to allow air to escape.

**STEP 9.** Place on a baking sheet and brush with beaten egg. Bake for 15–20 minutes until dark golden brown.

**STEP 10.** For the icing, mix the icing sugar with enough lemon juice to make a thick drizzle icing. Drizzle over the turnovers and leave to set.