

# Goat Cheese-Olive Turnovers

Recipe By *Chayala Grunwald*



Cooking and Prep:  30  
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Serves:  12

Contains:     

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot, Nine

Days

Diet: Vegetarian

Source: Whisk by Ami

Magazine

## Ingredients (10)

### Main ingredients

- 1 (7 ounce) log goat cheese
- 1 medium shallot
- 1 cup **Gefen Green Olives**
- 2 tablespoons **Gefen Olive Oil**

- zest of 1 lemon
  - 1 handful fresh oregano, minced
  - black pepper to taste
  - 1 sheet **Gefen Puff Pastry Sheets**
  - 1 egg
  - sesame seeds for garnish
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## Start Cooking

### Prepare the Turnovers

1. Preheat oven to 350 degrees Fahrenheit. Line a baking sheet with Gefen Easy Baking Parchment Paper.
2. Place goat cheese in a medium mixing bowl. Using a fork, break up goat cheese until smooth.
3. In the bowl of a food processor, mince shallot. Remove and add olives. Pulse to mince. Be careful not to overprocess, so they don't turn to mush.
4. Heat oil in a frying pan over medium heat. Add shallots and sauté until soft, about three minutes. Add olives. Sauté an additional five minutes and remove from heat.
5. Stir in lemon zest, oregano, and black pepper. Let cool. Once cooled, add to goat cheese and stir to fully combine.
6. Roll out puff pastry dough. A thinner dough will allow the flavors of the goat cheese to shine, without the dough overwhelming the filling. Cut puff pastry into squares of desired size.
7. Place a spoonful of cheese mixture on top of each square. You can either fold squares into triangles to close, or top with a second square. Place pastries on prepared baking sheet.
8. Beat egg with one tablespoon of water. Brush the tops of each turnover with egg wash and sprinkle with sesame seeds (for a completely covered top, press turnover into sesame seeds). Bake for 12-15 minutes, until puffed and golden.

**Note:**

Yield: 36 turnovers