



## Raspberry & Lemon Phyllo Turnovers

*This is good served as dessert, breakfast or brunch! They are light, flaky, tart and perfect for on the go eating too!*

### INGREDIENTS

#### Lemon Curd

2-3 lemons(zest from one lemon and ¼ cup juice)  
1/3 cup granulated sugar  
4 egg yolks  
3 tablespoons butter

#### Raspberry & Lemon Phyllo Turnovers

12 sheet phyllo dough  
1 cup frozen raspberries  
2 tablespoons water  
1 tablespoons sugar  
¼ cup cream cheese, softened  
½ cup lemon curd  
4 ounces butter, melted

### DIRECTIONS

#### Lemon Curd

1. Zest 1 lemon and set aside the zest. Juice the lemons until you have ¼ cup juice.
2. In a saucepan, whisk together the sugar, lemon juice, and egg yolks until well combined. Add the butter and lemon zest; cook over medium heat, whisking constantly to avoid scorching, until the lemon curd thickens enough to coat the back of a metal spoon.
3. Transfer the curd into a bowl to cool for 5 to 10 minutes. Press plastic wrap against the surface to keep a “skin” from forming, then refrigerate until completely cool. It will thicken more as it cools.

#### Raspberry & Lemon Phyllo Turnovers

1. If your dough is frozen, let it thaw in the refrigerator. Preheat the oven to 350° F.

2. In a small saucepan, combine the raspberries, water, and sugar over medium heat. Cook, stirring often, until the raspberries break down, sugar dissolves, and sauce thickens, 4 to 6 minutes. Transfer into a heatproof container to cool.
3. In a small mixing bowl, whip the cream cheese until fluffy with a handheld mixer or a fork. Fold the lemon curd into it and set aside.
4. Melt the butter and unroll the phyllo dough on a clean surface. Work with one sheet of phyllo at a time, covering the rest with a damp towel to keep it from drying out. Brush butter over the sheet of phyllo, top with another sheet, and repeat until you have 3-4 layers. Do the same with remaining sheets.
5. Cut the phyllo stacks in thirds lengthwise, using a pizza cutter or sharp knife. Each long strip will make one turnover. Spoon about 1 Tbsp each of raspberry sauce and lemon curd mixture near the short end of each strip.
6. Lift one corner of dough over the filling, toward the long side of the strip, to enclose it in a triangle. Continue folding the triangle up and over itself, working your way down the length of the phyllo strip as if you are folding a flag. When you reach the end of the strip, seal the edges with butter and lay the turnover seam side down on a baking sheet. Continue with the rest of filling.
7. Brush the tops of each turnover with melted butter and bake for 15 minutes, until golden brown. Serve warm or at room temperature.

**YIELD:** approx. 12 turnovers

#### **NUTRITION**

*220 calories; 15g fat; 8g saturated fat; 0g trans fat; 95mg cholesterol; 110mg sodium; 19g carbohydrates; 1g fiber; 8g sugar; 3g protein*