

Cheese, Tomato & Ham Turnovers



Serves 4 Prep 10 mins

Cooking 20 mins

Easy

Ingredients

320g sheet ready-rolled puff pastry
4 tbsp soft cheese
4 tsp Dijon mustard (optional; see tip below)
125g mild cheddar, grated
4 slices of ham
1 vine tomato, thickly sliced, or 4 sundried tomatoes
2 tbsp milk, for glazing

1. Heat the oven to 220C/200C fan/ gas 7. Unravel the pastry and cut into four equal rectangles. Spread 1 tbsp soft cheese over the middle of each pastry rectangle (leaving a 1cm border), then spread each with 1 tsp mustard, if using. Top with the cheese, ham and tomato slices. Fold two opposite corners of the pastry rectangle up and over the filling, pinching them together in the middle to seal. Brush any exposed pastry with the milk.
2. Transfer the turnovers to a baking sheet lined with baking parchment and bake for 20 mins until golden and well risen. Or, air-fry at 200C for 15 mins. Leave to cool for 5-10 mins before serving, or leave to cool completely before packing for a picnic.
3. **Note:** swap the mustard for pesto, harissa or tomato puree, if you like