

Sweet Potato Turnover with Spicy Italian Sausage

Rose Product used: Italian Sausage

Ingredients:

8 oz. Rose Spicy Italian Sausage
1 sheet frozen puff pastry - thawed per carton instructions
1 large sweet potato
1 tsp dried parsley
1 tsp dried sage
3 tbs light brown sugar
2 tbs stone ground mustard
1 cup chopped toasted pignoli nuts
3 tbs quartered dried mission figs
1 tsp kosher salt
1 egg yolk mixed with 1 tbs cold water

To make:

Preheat oven at 400°F. Bake sweet potato till soft, allow to cool slightly, peel, mash and set aside (leftovers work well). While sweet potato is cooking, squeeze sausage from casing in small pieces and brown in a skillet over medium heat. Place the Italian sausage, mashed sweet



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potato, dried parsley, dried sage, brown sugar, stone ground mustard, chopped toasted pignoli nuts and quartered mission figs in a bowl and gently fold together with a wooden spoon.

Cut puff pastry into 4ths. Place $\frac{1}{4}$ of mixture on one of the puff pastry sheet pieces. Brush the edges of the pastry with egg yolk mixture. Fold over the puff pastry sheet one corner to the next making a triangle shape. Pinch the edges with a finger or use fork that has been dipped slightly in flour.

Place turnovers on a baking sheet leaving a little space in between. Brush each turnover with egg mixture. Split the tops of the turnovers lightly with a criss-cross shape. Bake in oven until pastry is a deep golden brown color.

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Recipe by Chef Kenny J. Gilbert