**Chocolate Raspberry Turnovers**

Makes 16 small pastries

1/2 pkg. frozen puff pastry sheets, thawed

1 egg, beaten

40 mL raspberry jam (or raspberries)

50 mL fine quality milk chocolate, finely chopped

1. Put oven racks in middle of oven and preheat to 425 F.
2. Line baking sheet with parchment paper.
3. Roll out 1 puff pastry sheet into a 12 inch square on a lightly floured surface with a floured rolling pin, then brush off excess flour from both sides. Cut into 16 squares.
4. Whisk together egg and pinch of salt in a small bowl. Set aside.
5. Place 2 mL jam and 1 mL chocolate in the center of each square, then brush edges of squares with some of beaten eggs. Fold each square in half to form a triangle, pressing edges to seal (use a fork to press closed)
6. Brush tops of pastries with some of remaining egg and transfer to a lined baking sheet.
7. Bake pastries, switching position of sheet halfway through baking until golden and cooked through about 15-20 minutes. Cool of sheets on racks 5 minutes. Serve warm.