

Camembert, Fig Jam & Toasted Pecan Puff Pastry Turnovers

Buttery, golden puff pastry filled with creamy, melted Camembert, sweet fig jam, and crunchy toasted pecans. These sweet and savory turnovers look impressive but couldn't be easier to make. Perfect for fall gatherings, holiday entertaining, or a cozy afternoon with a cold beer or glass of wine.

Prep Time: 10 minutes

Cook Time: 15–20 minutes

Total Time: 25–30 minutes

Servings: 6 turnovers

Ingredients

1 sheet puff pastry, thawed

6 tbsp fig jam (about 1 tbsp per turnover)

6 slices Camembert cheese (about 4–6 oz total)

¼ cup toasted pecans, roughly chopped

1 egg, beaten, for egg wash (or melted butter as a substitute)

Instructions

Preheat the oven. Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper.

Prepare the puff pastry. Unfold the thawed puff pastry onto a lightly floured surface. Cut into 6 equal squares or rectangles.

Add the filling. Spread approximately 1 tablespoon of fig jam onto one half of each pastry square, leaving a small border around the edges. Top with a slice of Camembert and a pinch of toasted pecans.

Fold and seal. Lightly brush the inside edges of the pastry with water to help them stick. Fold each square diagonally over the filling to form a triangle, then press the edges together with a fork to seal.

Brush with egg wash. Arrange the turnovers on the prepared baking sheet. Brush the tops with beaten egg for a beautifully golden, glossy finish. If you're out of eggs, melted butter works too!

Bake. Bake for 15–20 minutes, or until the pastry is puffed, golden brown, and crispy.

Serve warm. Let cool for a few minutes before serving so the cheese can settle slightly. Enjoy while the Camembert is still warm and melty!

Notes & Tips

Keep the pastry cold: Puff pastry works best when chilled. If it gets too soft while assembling, pop the turnovers in the refrigerator for 10–15 minutes before baking.

Don't overfill: Too much jam or cheese can cause the filling to leak out while baking.

Egg wash vs. butter: Egg wash creates a shinier, more evenly golden crust, but melted butter is a great substitute in a pinch.

Make ahead: Assemble the turnovers a few hours in advance, cover, and refrigerate until you're ready to bake.

Serving suggestion: These pair beautifully with a crisp IPA, a glass of white wine, or a little extra fig jam for dipping.

Storage & Reheating

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in a 350°F oven for 8–10 minutes, or until warmed through and crispy again. Avoid the microwave if possible, as it can make the puff pastry soggy.