Rhubarb and Ricotta Turnovers

Makes 8

Ingredients
150g rhubarb stalks, washed and trimmed split in half and then cut widthways into 5 mm thick slices
150g ricotta
2 Tbs currants
1/3 cup castor Sugar, plus 1 teaspoon extra
1 Tbs white sugar
1 tsp ground cinnamon
1 Tbs plain flour
1 Tbs coarsely crushed ginger nut biscuits
1 egg
Pinch salt
2 sheets puff pastry cut into quarters.

Method
1. Stir together rhubarb, ricotta, currants, sugars, cinnamon, flour and biscuits and mix with a fork.
2. Mix egg with salt and set aside.
3. Put 1 heaped tablespoon of rhubarb mixture on each pastry square. Fold over to form turnovers.
4. Press edges to seal.
5. Brush pastry with egg mixture, scatter with extra caster sugar and place on baking paper lined baking tray. Cut a tiny slit in top of each turnover for steam to escape during baking.
6. Chill in refrigerator for at least 15 min.
7. Bake turnovers for 10 min (200C) or until turnovers are a rich golden brown.