

Chefs Donald Link and Stephen Stryjewski created the Link Stryjewski Foundation to address the persistent cycle of violence and poverty as well as the lack of quality education and job training opportunities available to young people in New Orleans. The Link Stryjewski Foundation will provide support to organizations that directly work to end this cycle.



The mission of the Link Stryjewski Foundation is to help nourish, educate and empower the youth of New Orleans, allowing them to realize their potential and become active positive members of our community.

The Link Stryjewski Foundation provides financial support and partners with non-profit organizations that directly work to further the Foundation's mission: to nourish and educate the youth of New Orleans. Partners include Kingsley House, Youth Empowerment Project, Grow Dat Youth Farm, The Roots of Music, Son of a Saint, 826 New Orleans and Second Harvest Food Bank of Greater New Orleans and Acadiana.



APPLE POCKET PIE

MAKES 24 PIES

INGREDIENTS

Puff pastry

4 cups all-purpose flour
1 tablespoon salt
2 egg yolks
½ cup milk
½ cup water
3 lbs. and 8 tablespoons butter,
room temperature
2 cups flour

Pecan frangipane

9 ounces (1 cup and
½ tablespoon) butter,
room temperature
1 cup sugar
4 eggs
4 egg whites
2 tablespoons lemon juice
2 cups ground pecans
3 tablespoons flour

Apple filling

2 lb. 8 oz. apples, peeled and cut
in small cubes (about
20 apples)
¾ cup light brown sugar
2 ½ teaspoons ground cinnamon
2 tablespoons cornstarch

Egg wash

1 cup egg yolks
1 cup heavy cream
½ cup water

METHOD

Puff pastry

Mix first 5 ingredients in a stand mixer with the dough hook attachment on medium speed until smooth or for about 5 minutes. Wrap dough in plastic wrap and let it rest in the refrigerator for at least one hour. While dough is resting, cream together butter and 2 cups of all-purpose flour in the mixer with paddle attachment. Empty bowl onto plastic wrap and shape butter into a rectangle. Wrap in plastic and refrigerate until firm. When dough has chilled completely and butter is firm, laminate butter by folding it into dough in three double turns. Allow dough to rest in the refrigerator in between turns. After the 3rd turn, return dough to the refrigerator to rest. Once dough has rested for at least 2 hours, roll it out to a ½" thickness. Using a 4" circle cutter, punch out circles and set aside on a floured and parchment-lined cookie tray. Wrap in plastic and refrigerate until ready to use.

Pecan frangipane

In mixing bowl with paddle attachment, cream butter and sugar on medium speed until light and fluffy, about 5–6 minutes. Turn off the mixer and scrape down the sides of the bowl with a rubber spatula. In a separate bowl, combine eggs and egg whites. With mixer on low, add eggs one at a time. Continue to mix until eggs are completely incorporated. Scrape down the bowl. With mixer still on low, add lemon juice and continue to mix. Turn off mixer and add pecans and flour. Mix on low speed until just combined.

Apple filling

Combine all ingredients in a medium bowl and mix completely. Use immediately or store in a container in the refrigerator for up to 1 week.

Egg wash

Combine all ingredients in a small bowl and whisk completely. Use immediately or store in a container in the refrigerator for up to 1 week.

ASSEMBLY

On the puff pastry circle, place 2 tablespoons of the pecan frangipane and 2 tablespoons of the apple filling. With a pastry brush, line the bottom half of the edge of the circle with egg wash. Fold the top half of the circle over the bottom (egg-washed) half. Using a fork, press edges all the way through to seal. Place in the freezer to set. Once chilled completely, egg wash the tops and prick a hole in the top with a knife. Bake at 375°F for about 20 minutes, depending on the oven. The turnovers should be golden brown. Allow to cool at room temperature. Dust tops with powdered sugar.

