

20 empanadas (“breaded”)

approximate total preparation time: 1 hour and 30 minutes

preferably consumed with pebre

Filling (“pino:”)

600g	chopped onion
300g	minced meat
50g	raisins
4	hard-boiled eggs <i>per 20 empanadas</i>
1	black olive <i>per empanada</i>
herbs:	coriander and parsley, alternatively basil
spices:	ají pepper (<i>hot spice,</i>) cumin, paprika (<i>powder</i>)
pinch of	salt and sugar

Dough:

1500g	wheat flour
200g	melted butter or margarine (<i>preferably the latter</i>)
	white wine (<i>for cooking purposes</i>)

Filling (“pino:”)

- 1) Chop onion into little cubes and sauté (*lightly fry*) until transparent in a cooking pot.
- 2) Add ají, cumin, and paprika.
- 3) Add minced meat, extinguish with white wine, and parboil both (*frying is not preferred.*)
- 4) Soak raisins in lukewarm water and add a pinch of sugar and salt (*in that order.*)
- 5) Mix, stir, and cover (*this is preferably prepared on the day before.*)

Dough:

- 1) Melt 200g of butter or margarine.
- 2) Add 1500g of wheat flour, a pinch of salt, and white wine.
- 3) Knead dough, adding more melted margarine, wheat flour, and white wine as needed, until the dough ceases to be sticky (*margarine affords the dough flexibility, wheat flour increases solidity and dryness, and white wine increases the softness of the dough.*)
- 4) Leave dough to rest for about 30 minutes.

Empanadas:

- 1) Roll dough into small pellets and flatten (*with a rolling pin or a similar utensil*) to a circular shape. 2) Put one (1) black olive, per empanada, towards the front, a slice of hard-boiled egg, and a spoon of filling (*pino*) right on top.
- 3) Optionally add minced parsley and/or basil (*particularly if the empanadas are to be consumed without pebre.*)
- 4) Roll the empanada into its final shape, taking care to form a firm fold/pocket around the edges (*see picture below.*)
- 5) Optionally add egg yolk with a brush (*adds browning/caramelisation.*)6)
- Poke two (2) small holes into the top of the empanada with a fork.
- 7) Bake in oven at 180-200° C for 30-40 minutes (*inspect the bottom of the empanadas to determine ideal temperature/baking time.*)

