

## EMPANADITAS

### ELEMENTS EMPANADITAS

Qty Measure Ingredient

---

#### Pastry

4 1/2	Cups	all purpose flour
1	Tablespoon	baking soda
1		teaspoon salt
1	Cup	vegetable shortening, melted
1	Cup	warm milk
1	Large	egg, beaten
1	Large	egg yolk, beaten

#### Filling:

2	Cups	Spinach, blanched
1	Cup	goat cheese
1/4	Cup	toasted pine nuts
Salt and pepper to taste		
1	Tablespoon	lemon juice
1	Each	egg beaten with water (egg wash)

Instructions: In a food processor, place all the ingredients for the filling, set aside.

Combine, the flour, baking powder, and salt in a bowl. Add the shortening, milk, and eggs. Stir with a fork until dough forms a ball. Divide dough in to 40 pieces and roll into balls. Roll each ball into a floured surface to a 5-inch circle.

Preheat the oven at 400 degrees.

To Assemble:

Place 1 tablespoon of the filling in the center of each circle, wet edges with water and fold in half. Seal the edges by pinching it together with a fork.

Place the empanadas in a baking tray

Paint the empanadas with the egg wash and bake until golden brown.

Serve hot

Recommended wine pairing:

Lorena Garcia Pinot Noir

Serves: 40

Prep Time: 20 min

Cook Time: 20 min approx.

Total Time: 40 min approx.

Source: Chef Lorena Garcia

Category: Appetizer