Snacks / Chile

Empanadas de pino



Baked pastries with a meat filling, an olive and an egg. Chilean food for 18 September and for any Sunday.

Time 90 min **Servings** 6

What you'll need.

- ☐ 600 g Flour
- ☐ 200 ml Milk — warm
- ☐ 5 piece Onion
- ☐ 12 piece Black olives
- ☐ 1 tbsp Paprika
- ☐ Salt and pepper — to taste
- ☐ 120 g Rendered pork fat
- ☐ 600 g Beef — diced, not minced
- ☐ 3 piece Eggs — hard-boiled
- ☐ 60 g Raisins
- ☐ 2 tsp Ground cumin

Let's make it.

01 Dice the onion and sweat it in fat for twenty minutes over a low heat; it should turn sweet, not brown.

02 Add the meat, paprika and cumin and stew twenty minutes. By volume there should be at least as much onion as meat.

03 Chill the filling for at least three hours, ideally overnight.

04 Knead a dough from the flour, melted fat, warm milk and salt. Work it ten minutes and rest it half an hour.

05 Roll out twenty-centimetre rounds. On each go two spoons of filling, an olive, a quarter egg and a pinch of raisins.

06 Fold into a parcel, seal the edges and turn them over twice. Prick the top with a toothpick so steam can escape.

07 Brush with yolk and bake at 200 °C for twenty-five minutes, to a deep gold.

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