Snacks / Bolivia

Salteñas



Baked pastries whose filling stays liquid inside. The Bolivian mid-morning snack.

Time 120 min **Servings** 6

What you'll need.

- [ ] 600 g Flour
- [ ] 150 g Butter
- [ ] 3 tbsp Sugar
- [ ] 2 tsp Achiote or paprika
- [ ] 500 g Beef — finely diced
- [ ] 300 g Potatoes — diced, boiled
- [ ] 150 g Green peas
- [ ] 3 piece Onion
- [ ] 20 g Gelatine
- [ ] 500 ml Beef stock
- [ ] 2 tsp Ají or hot paprika
- [ ] 1 tsp Ground cumin
- [ ] 3 piece Eggs — boiled, in wedges
- [ ] 12 piece Olives
- [ ] Salt and pepper — to taste

Let's make it.

01 Fry the onion with the ají and cumin, add the beef and cook through. Pour in the stock and simmer ten minutes.

02 Dissolve the gelatine in a couple of spoons of hot water and stir it into the stew with the potato and peas.

03 Cool the filling and refrigerate it for at least four hours; it has to set to a firm jelly.

04 Knead a dough from the flour, softened butter, sugar, achiote, salt and warm water. Rest it half an hour.

05 Roll fifteen-centimetre rounds. On each go a spoon of the cold jelly, a wedge of egg and an olive.

06 Seal the seam in a plait along the top and stand the pastries seam-up. Any gap means the broth escapes.

07 Bake at 220 °C for twenty-five minutes. The high heat is what sets the pastry before the jelly melts.

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