

Beef & Chorizo Empanadas

Ingredients

For the pastry:

- 200g plain flour
- 100g cold, diced butter
- 2 eggs (1 is used to stick and glaze the pastry)

For the filling:

- 100g beef mince
- 50g chorizo
- 1 small onion, chopped
- 1 teaspoon of coriander
- 1 teaspoon of parsley
- ½ a teaspoon of smoked paprika
- ½ a teaspoon of ground cumin
- ¼ a teaspoon of chilli flakes
- 1 tablespoon of tomato puree

Equipment

- Food Processor
- 1 mixing bowl
- Sharp knife, table fork, table knife & teaspoon
- Rolling pin
- Wok or frying pan & heatproof stirrer
- 10cm biscuit cutter & pastry brush
- Lined baking tray & wire cooling rack

Method

- Pre-heat the oven to 180c / gas mark 4
- Put the flour and butter in a food processor and pulse until you can't see any lumps of butter*
- Pour the breadcrumb-like mix into a mixing bowl and add one beaten egg
- Mix with a table knife and bring together to form a dough (add a little cold water if the mix is too dry)
- Put the mixing bowl in the fridge to allow the pastry to rest
- Chop the onion and the chorizo
- Put the mince, chorizo, onion and all the herbs and spices into a wok or frying pan and mix
- Cook over a medium heat for a couple of minutes
- Using a heatproof stirrer, stir the mixture then add the tomato puree and cook for a further 10 minutes on a low heat then set aside (off the heat)
- Roll the pastry on a flour dusted surface into a thin sheet and use a 10cm biscuit cutter to cut 8 discs
- Put 1 teaspoon of the filling into the centre of each disc
- Use a beaten egg to wet the edge of half the disc, then pinch both sides up and fold in half to seal
- Place on a lined baking tray and pierce the tops with a sharp knife (to allow steam out during baking)
- Brush the outsides with the remainder of the egg before putting in the oven to bake for 20 minutes
- When the empanadas are ready, remove from the oven and leave to cool on a wire rack

** Alternatively, you could cube the butter and rub it in by hand until you get a breadcrumb-like appearance*

Note

Before cooking you should always:

- Tie back long hair
- Put on an apron
- Wash your hands
- Have all your ingredients to hand
- Get out ALL the equipment you'll require

