
BAKED BEEF EMPANADAS



Food : Main Courses

Ingredients

Ingredients for filling• 200g Ground Beef• 200g Onions, diced• 1 tbsp. Ground Cumin• ½ tbsp. Dried Oregano• ½ tbsp. Merken• ½ tbsp. Salt• 1 tbsp. Vegetable Oil• 3 Hard-boiled Eggs, sliced• 15 Black Olives• 20 Seedless RaisinsIngredients for Dough• 250g All-purpose Flour• 42g Lard• 5g Salt• 125cc Water.

Methods

filling

- In a skillet, heat oil over medium heat and sauté the onion for a few minutes.
- Add other ingredients, except eggs, and stir well until beef is cooked through.
- Add sliced eggs and stir once again and set aside for a few minutes.

Dough

- In a bowl mix the flour with warm water, salt and lard. Stir and knead until all ingredients are mixed well.
- Make the dough into a ball and wrap in plastic wrap. Let stand in refrigerator for 1 hour.
- Transfer dough to floured flat surface and stretch it with the roller until 5mm thick
- Cut the dough into circles (you can use a saucer).
- Fill in the circles of dough with one or two tablespoons of Pino (filling). Brush edge of dough with beaten egg and close by pressing with your fingers.
- Bake for 10 minutes.