



EMPANADAS MENDOCINAS

INGREDIENTS

FILLING

- 1 kg sirloin steak
- 1,2 kg onions
- 1 bunch scallions
- 600 g butter
- 2 eggs
- Olives
- 10 g fresh oregano
- 2 tsp paprika
- 2 tsp cumin
- pinch of salt
- 2 tsp ground black pepper

DOUGH

- 1 kg flour
- 30 g salt
- 450 cc warm water
- 90 g pork lard

INSTRUCTIONS

FILLING

Chop onions and sauté in the butter. Cut meat into small cubes and cook it in a pot of boiling water. Slice scallions. Cut olives into uneven pieces. In a big pot, mix all the ingredients together, adding the condiments at the end. Important: add condiments while hot to maximize the flavor they add to the mix. Let the mix rest and cool before assembling the empanadas. Hard boil eggs and let cool.

DOUGH

In a glass bowl mix flour, salt, warm water. Then add the melted lard. Mix until blended and then knead. Divide into 300 g rounds. Let the dough rest in a cool spot.

TO FINISH

Stretch each ball of dough to 5mm thick, 10cm wide. Add a tablespoon of the filling, and chopped hardboiled egg on top. Fold in half and seal the empanada by folding and pinching the dough at the edges.