

## BAKED BEEF EMPANADAS



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A classic empanada filled with a mixture of beef, onion, raisins, black olives, and hard-boiled egg.

- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
Dilmah Real High Tea Global Challenge 2015

### Used Teas



Silver Jubilee Ceylon  
Original Breakfast  
Tea

### Ingredients

#### BAKED BEEF EMPANADAS

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 Raisins

### **Ingredients for Dough**

- 250g All-purpose Flour.
- 42g Lard.
- 5g Salt.
- 125cc Water.

### **Methods and Directions**

#### **BAKED BEEF EMPANADAS**

##### **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.