

Empanadas 2 ways Leek, Goat Cheese + Serrano Ham Mushroom + Manchego Cheese + Smokey Tomato Jam

SERVES 10

INGREDIENTS

For the pastry: yields 20 mini

2 cups AP flour, plus more for dusting
1 tsp. white sugar
100g cold butter, chopped
1 egg yolk
120 ml-iced water
1 egg yolk extra, lightly beaten (egg wash)

For the filling Leek, goat cheese & Serrano Ham: yields 10 mini

½ small leek, white only, finely chopped
10g butter
25g goats' cheese
25g Serrano ham, chopped
¼ cup of finely shredded basil leaves

For the filling Mushroom & Manchego Cheese: Yields 10 mini

100 gm cremini mushrooms sliced
1 clove garlic, peeled
Olive oil, for sautéing
1 tsp. sherry vinegar, available at dish
¼ cup chopped fresh parsley, or to taste
25 gr Manchego cheese, grated

Smokey tomato Jam yields: 1 cup

400ml good quality canned crushed tomatoes, available at dish
1 tsp. olive oil
½ cup diced sweet yellow onion
1 clove garlic, minced
¼ cup white sugar
2 tbsp. sherry vinegar
1tbsp. tomato paste, available at dish
1tsp.-smoked paprika, available at dish
½ tsp. fine sea salt or kosher salt, at dish
TT pepper
10 pcs pea shoot for garnish

METHOD

Preheat the oven to 350F, line-baking trays with baking paper.

1. To make the pastry, place the flour, sugar and butter in a food processor. Pulse until the mixture resembles fine breadcrumbs. (Do not overdo this). Add the egg yolk and water and pulse again until the mixture forms dough. Remove from the processor and wrap in plastic wrap. And Place in the fridge. While that's cooling proceed to make your fillings.

For Fillings:

Leek, Goat cheese & Serrano Ham:

2. Melt the butter in a frying pan and add the leek, cook over a low heat until soft.
3. Remove from the heat and add the Serrano ham, goats' cheese and basil. Season it with salt-pepper.

Cremini Mushroom & Manchego Cheese:

4. Heat a large skillet over medium heat. Add a splash of olive oil, sauté garlic and then add the mushroom. Sautee until the mushrooms are soft then add the sherry vinegar. Stir constantly over medium heat until the liquid is absorbed. Add salt, pepper and parsley to taste. Fold in the Manchego cheese.

Smokey Tomato Jam

5. In a medium saucepan, sweat the onion and garlic in the olive oil over medium-low heat, stirring occasionally. The goal is to soften and draw out the flavor of the onion and garlic without browning. After about 5 minutes, add in the tomatoes and continue to cook for about 10 minutes on medium-low heat. Stir in the remaining ingredients. Bring the mixture to a boil, reduce the heat to a gentle simmer and cook uncovered for 30 min stirring occasionally. Let the jam cool and serve with the Spanish empanadas.

To Make the Empanadas

1. On a lightly floured work surface, using a rolling pin, roll out dough to about an 1/8-inch thickness. Then with a 3-inch round cookie cutter, cut rounds out of the dough. Spoon about 1 tbsp. of the filling into the middle, fold in half to form a half moon; moisten edges with water and pinch to seal closed, or seal with a fork. Continue until you have used all the dough and fillings. Lightly brush each empanada with the egg wash.
2. Arrange empanadas on the lined baking sheet. Pre heat oven to 350F and bake 10 minutes. Rotate the trays and bake 10 minutes longer or until golden brown on both sides. Allow to cool briefly before serving with the smokey tomato jam. Garnish each plate with a pea shoot.