

# Mendoza beef empanadas, verde sauce |

Recipe for 4 servings | 12 tapas

## Description

Une recette typique originaire de Mendoza en Argentine, servie avec une sauce verte qui relèvera le gout votre empanada.

## Ingredients

### For the empanada dough

- 360 Gr Flour
- 1 Yolk Egg
- 125 Ml Butter
- 175 Ml Milk
- 5 Gr Salt
- Salt and pepper

### Pour les empanadas

- 500 Gr Ground beef
- 2 Unit(s) White onion
- 125 Gr Butter
- 2 Tbsp Chilli powder
- 20 Ml Fresh oregano
- 1 Tsp Cumin powder
- 1 Bunch(es) Green onion
- 4 Unit(s) Egg
- 70 Gr Large green pitted olives
- 2 Tbsp Smoked paprika
- 1 Unit(s) Red pepper
- Salt and pepper

### Pour les empanadas

- 100 Gr Can of green tomatillo
- 1 Bunch(es) Coriander
- 2 Unit(s) Jalapeno pepper
- 3 Clove(s) Garlic
- 1 Unit(s) Lime juice
- 100 Gr Water
- 1 Unit(s) Onion
- Salt and pepper

## Preparation

- Preparation time **45 mins**
- Preheat your **four** at **400 F°**

### Empanada dough

Combine the flour and salt in your food processor. Blend until perfectly combined.

Add the butter and combine well.

Add the egg yolk and milk slowly while continuing to mix.

Forme balls, squash them to form disks and then place them on a baking sheet and set aside in the fridge.

On a lightly floured surface, roll the dough out to form disks the desired size to form the empanadas.

Keep refridgerated until ready to use.

### To form the empanadas

Preparation :

Mince the onion. Remove the seeds and cut the red pepper into small cubes. Finely slice the green onion, oregano and olives.

Combine the minced beef, paprika, red pepper, cumin, salt and pepper in a mixing bowl. Set aside in the fridge.

In a pot, melt the butter and then add the onions. Sweat them for roughly 8 minutes an then season with salt and pepper. Add the meat mixture to the onions and continue to cook until the meat is browned. Next add the green onions and the oregano.

To form the empanadas add a tablespoon of the meat mixture, top with a slice of egg and green olives.

Use egg wash to brush the outside of the empanada disk. Water will work but eggs are better.

Fold the empanadas in half and start folding over the edges, use a fork to crimp the edges of the empanada dough, making sure they are well sealed.

Let them rest in the fridge for 30 minutes before cooking.

Bake in the oven at 425F for 20-25 minutes.

Serve with the sauce verde or the dipping sauce of your choice.

### Salsa verde

Preparation:

Finely mince the onions, peppers and cillantro. Mince the garlic. Juice and zest the lime. Finely chop the tomatillos.

Preparation :

In a mixing bowl, combine all of the ingredients. Taste and adjust seasoning accordingly.

**Bon appétit!**