



---

**Posted on 17 September 2012**

*by Phil Neil, Head Chef at Gaucho*

# Empanadas

## Ingredients

Egg  
Flour  
Salt  
Ground Black Pepper  
Water  
Butter  
Beef  
Green Pitted Olives  
White Spanish Onion  
Spring Onion  
Red Bell Pepper  
Aji Molido  
Ground Cumin  
Cracked black pepper

## Preparation

- 1 Mix together the flour, salt and pepper
- 2 Add egg whites and egg yolk and evenly mix in
- 3 Add the butter and evenly mix in
- 4 Slowly add the water, mixing in for approximately 10-15 mins on a slow speed, then finish on a high speed for 1-2 minutes
- 5 Rest for one hour prior to use
- 6 Peel onion and de-seed peppers, cut both into quarter inch dice, saute the diced onions and red peppers with the butter
- 7 Add the ground beef, cumin, aji molido and saute till the beef is cooked
- 8 Cook out, Add seasoning and continue cooking for 3 minutes
- 9 Take off the heat and add the shaved spring onions, and green olives which have been hand-picked into four pieces from each olive
- 10 Fold this into the pastry and deep fry

## Cooks Note

---