



White Toque's Spanish Empanadas



a new world of
FROZEN & SPECIALTY FOOD





White Toque's Spanish Empanadas



Ingredients (Serves 10)

White Toque

Description	Item code
2 cup Potato Puree Slightly Thawed	53205
1/2 cup Parisian Carrots Quartered	40305
1/4 cup E.F. String Bean Diced	40001
1/4 cup E.F. Peas	40601
1 1/2 cup Spicy Salsa	59301
2 cup Spanish Precooked Chorizo	55433
26 Empanada Disc 5"	64051
2 Tbsp Espelette Pepper	17010

At your local supermarket

Description
3 Tbsp Fresh Cilantro Chopped
3 Tbsp Fresh Oregano Chopped
2 Tbsp Salt
2 Tbsp Pepper
2 eggs (if baking)

Cooking directions

Method 1: Deep Fryer

*Pre-heat oil 375°F

Method 2: Oven

*Pre-heat oven 350°F

1. Mix all the potato, carrots, beans, peas, spicy salsa, chorizo, cilantro and oregano together in a bowl. Adjust seasoning.
2. Lay out 5 discs at a time brushing the perimeter with water (to help seal the filling in the disc)
3. Place 2 oz. of filling in the center of the disc
4. Fold the disc in half over the filling crimping and/or folding the edges till closed
5. **Deep Fryer:** Fry empanadas at 375°F until light golden color and floating
or
5. **Oven:** Eggwash empanadas and put on a parchment lined sheet pan. Bake at 350°F for 15-18 minutes until nice golden color.
6. Once cooked to perfection dust them with a 50/50 blend of salt and Espelette.