



# Violet Velvet

COOKING CLASSES

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SCAN ME



## Argentinian Empanadas

Ingredients for Dough	Yields: 6 empanadas of 4 inches
All purpose flour	1 cup
Hot water	2 oz + 1 teaspoon
Salt	½ teaspoon
Unsalted butter at room temperature	2 Tablespoons
Egg (wash the empanada before baking)	1



### Steps:

- 1.-On a clean work surface, place the flour and make a well in the center.
- 2.-Dissolve the salt in the hot water. Place the butter in the well and pour in half of the salted water.
- 3.-Begin mixing the ingredients, gradually adding the remaining water until a dough forms.
- 4.-Knead the dough for about 5 minutes until smooth. Cover and let it rest for 30 minutes to 1 hour.

Ingredients for Beef filling	
Olive oil	1 Tablespoons
Onion, chopped	¾ cup
Red bell pepper, chopped	2 Tablespoons
Salt	¼ teaspoon
Crushed red pepper	⅛ teaspoon
Oregano	⅛ teaspoon
Paprika	¼ teaspoon
Ground Beef	3 oz
Parsley	½ Tablespoon
Broth	1 oz
Green olives without seed	3 pieces
Hard boiled egg	½ piece

### Steps:

- 1.-Over medium-high heat, pour olive oil into a saucepan and add the onion.
- 2.-Sauté the onion for 5 minutes, then add the red pepper and cook for another 5 minutes, until the onion is translucent.
- 3.-Add all the condiments (salt, red pepper, oregano, paprika), then stir in the meat. Cook for 10 minutes.
- 4.-Add the parsley, stir, then pour in the broth. Cook for another 5 minutes.
- 5.-Let the mixture cool, then stir in the chopped green olives and chopped hard-boiled egg.
- 6.-Set aside until ready to use.

**For the CHIMICHURRI sauce:** 1 oz warm water + ½ teaspoon salt + 1 ½ Tablespoons Oregano + ½ Tablespoon crushed red pepper. Then add 1 clove of garlic finely chopped + ¼ teaspoon black pepper + 4 Tablespoon chopped Parsley + 1 oz white vinegar + 2oz canola oil. Fill the empanadas with your desired filling. Lightly moisten the edges with water to help seal them. Close the empanadas and crimp the edges with a fork or create a decorative

design. Brush the tops with egg wash for a golden finish. Bake at 390°F for 15-20 minutes, until golden brown. Let them cool slightly. Enjoy!