



# #fiestaweek



## SPANISH EMPANADAS

### INGREDIENTS

300g Plain flour, plus more for rolling the dough  
1 teaspoon salt  
120g unsalted butter (1/2 cup), cut into small pieces  
40ml ice-cold water  
1 large egg, lightly beaten  
1 tablespoon distilled white vinegar  
1 1/2 tablespoons olive oil  
1 large onion, finely chopped  
200g chorizo sausage, finely chopped  
1/2 teaspoon dried oregano  
Salt  
Freshly ground black pepper  
1 chopped green bell pepper  
1 finely chopped red bell pepper  
1 large or 2 small potatoes peeled and finely chopped  
Hot pepper sauce (optional) if you like spicy hot!  
1 large egg  
1/2 tablespoon water



### INSTRUCTIONS

- In a large bowl, sift together the flour and salt.
- Add the butter and, using your hands, work it into the dough until the flour mixture resembles coarse cornmeal.
- Make a well in the centre and add the water, egg, and vinegar.
- Mix well to make a smooth dough. Place the dough on a lightly floured work surface and knead it for just a few minutes to form a flat rectangle. Wrap it in plastic and refrigerate for at least 1 hour and up to overnight.
- Meanwhile, make the filling: In a large skillet, heat the oil over low heat.
- Add the onion and cook for 10 minutes, stirring every now and then.
- Add the chorizo and cook for 4 minutes, stirring. Add the oregano, and salt and pepper to taste. Add the bell peppers and potato, stir well, cover, and cook for 10 to 12 minutes, stirring every few minutes, or until the potato is almost tender. Add a generous splash of hot pepper sauce.
- Remove from the heat and let cool.
- The filling can be made a day ahead of time; cover and refrigerate until ready to use.
- Cut the dough in half and then cut each half into 6 equal pieces.
- You should have 12 pieces.
- Working on a lightly floured surface, roll out one of the pieces into a 5- to 6-inch circle. Place 2 heaping tablespoons of the filling into the centre of the circle. Fold the dough in half to enclose the filling and press the edges together to seal.
- You may need to dab the edges with a touch of water before folding to help them adhere.
- Place the empanada on a baking sheet. Use a fork to make decorative tine prints into the sealed edges. Repeat with the remaining dough and filling, placing 6 empanadas on a baking sheet. Preheat the oven to 200 degrees C Gas Mark 5.