

Beef empanadas, root vegetables and roasted zucchini, Chimichuri sauce - Virtual workshop version

Recipe for 2

Description

A typical Argentinian recipe from Mendoza, served with a delicious herbal sauce.

Note

The stuffing can be completely different if you want, let your creativity guide you (shrimp, porc, veal, beans...etc)

Ingredients

Empanada dough

- 3 Cup(s) Flour
- 1 Unit(s) Egg yolk
- 125 Ml Butter
- 330 Ml Milk
- 5 Gr Salt

- Salt and pepper
- Olive oil

Empanadas garnish

- 250 Gr Ground beef
- 0.50 Unit(s) Yellow oignon
- 1 Tbsp Chilli powder
- 1 Tsp Dry oregano
- 0.50 Tsp Cumin powder
- 2 Unit(s) Chopped garlic
- 45 Gr Sliced black olives
- 1 Tbsp Smoked paprika
- 0.50 Unit(s) Red pepper

- Salt and pepper
- Olive oil

Chimichuri sauce

- 10 Sprig(s) Chopped parsley
- 4 Sprig(s) Coriander
- 0.50 Unit(s) Jalapeno pepper
- 2 Clove(s) Garlic
- 1 Unit(s) Lemon juice
- 5 Ml Red wine vinegar
- 0.50 Unit(s) Onion
- 80 Ml Olive oil

- Salt and pepper
- Olive oil

Roasted veggies

- 1 Unit(s) Parsnip
- 1 Unit(s) Carrot
- 1 Unit(s) Zucchini
- 3 Sprig(s) Thyme
- 2 Clove(s) Crushed garlic

- Salt and pepper
- Olive oil

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **400 F°**
- Resting time **30 mins**

To prepare before class

Ingredients

Wash the zucchini, keep the skin.

Prepare the empanada dough, protect it in a plastic wrap in the fridge. Get it out 30 minutes before class.

Material

1 cutting board, 1 chef knife, 1 pairing knife.

4 mixing bowls and 1 mug

1 rubber spatula, 1 pan

1 baking sheet

Prep with the chef

Veggies and chimichurri

Peel the carrot and the parsnip, cut them vertically in sticks.

Chop the parsley and cilantro.

Open up the pepper vertically, remove the seeds and mince the pepper.

Chop the garlic.

Peel and mince the onion.

Crush the garlic without peeling them, with your knife.

Press the lemon juice.

Chisel the green onion.

The stuffing

Chisel the onion and green onion, cut the red pepper in small cubes, mince the green olives and chop the garlic.

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.

Form 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 refrigerated 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 and 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.

Chimichuri sauce

Mix all the ingredients in a bowl, add the olive oil, season with salt and pepper and keep in the fridge.

The veggies

In a bowl, mix the carrots and parsnips, add the thyme leaves and the garlic.

Sprinkle with olive oil, season with salt and pepper, mix thoroughly with your hands.

Put everything on a baking sheet, cook for 15 minutes, then add the zucchini, cook for another 5-10 minutes.

Bon appétit!