



BEEF EMPANADAS

YIELD: 10 EMPANADAS



INGREDIENTS

BEEF EMPANADAS

10 puff pastry rounds,
6 inches in diameter
4 eggs, beaten
1 cup flour
3 cups chimichurri sauce
(see sub-recipe below)
10 portions of beef empanada filling
(see sub-recipe below)

BEEF EMPANADA FILLING

For the Beef Preparation

4 lbs. beef shoulder
 $\frac{3}{4}$ cup red wine
4-5 sprigs fresh thyme
5 whole garlic cloves, peeled
2 celery ribs, chopped
 $1\frac{1}{4}$ carrots, rough chopped, peeled
and trimmed
 $\frac{1}{2}$ yellow onion, chopped
4 cups beef stock
2 Tbsp. kosher salt
1 tsp. ground black pepper

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METHOD

PREPARE BEEF EMPANADA FILLING

1. Cure the beef shoulder in red wine, carrots, onions, celery, thyme, and garlic for 6 hours in the fridge.
2. Preheat the oven to 425°F.
3. Place beef shoulder in a deep baking pan and add beef stock, enough to cover the beef shoulder, cover pan with foil, and cook at 425°F for 4½ hours.
4. Remove the beef shoulder from the liquid and let cool. Reserve cooking liquid. Once cool, cut into large chunks.
5. In a large pot, add $\frac{1}{2}$ cup extra virgin olive oil and cook red onions and chopped garlic for 10 minutes.
6. Add olives and sun-dried tomatoes and cook for 5 minutes.
7. Add sweet pimenton and cayenne pepper, cook for 1 minute.
8. Add red wine.
9. Add cooked beef and 2½ cups of the cooking liquid.
10. Adjust seasoning with salt and pepper and add parsley.
11. Cool on a sheet pan until the filling is below 40 degrees.
12. Once filling is chilled, portion into 10 2-oz. balls.

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For the Filling

- ½ cup extra virgin olive oil
- 2 red onions, medium diced
- ½ cup sun-dried tomatoes, diced
- 2 Tbsp. garlic, chopped
- ½ cup kalamata olives, chopped
- 1 tsp. sweet pimenton
- ⅛ tsp. cayenne pepper
- ½ cup red wine
- ¾ cup parsley, chopped

CHIMICHURRI

- 1½ cups parsley, minced
- 2½ Tbsp. thyme, minced
with no stems
- 2½ cups extra virgin olive oil
- 4 tsp. kosher salt
- 1 tsp. chili flakes
- 5 tsp. garlic, ground
- 1 cup + 2 Tbsp. red wine vinegar

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PREPARE CHIMICHURRI

1. Combine all ingredients except red wine vinegar in a food processor and pulse until finely chopped.
2. Add red wine vinegar and pulse twice to combine.

ASSEMBLE BEEF EMPANADAS

1. Preheat the oven to 425°F.
2. Lightly dust your work surface with flour. This will be your workspace for assembling the empanadas.
3. Lay the puff pastry discs flat, ensuring they do not overlap.
4. Place a portion of the empanada filling in the center of each disc.
5. Brush egg wash along the bottom half of the disc, from the 8 o'clock to 4 o'clock position.
6. Carefully fold the top half of the dough over the filling, aligning the edges with the egg-washed portion. Use a fork to crimp the edges, sealing the empanadas.
7. Transfer to a parchment-lined baking sheet and brush the tops with egg wash.
8. Bake for 6-8 minutes, or until golden brown.
9. Serve warm with chimichurri on the side for dipping.

