

Add chopped snap peas
and grated turnips.

empanaditas

These small pastries are very popular in Spain and Latin America, & usually contain savory filling

Ingredients make 16

250g plain flour * we are using puff pastry
 $\frac{1}{2}$ teaspoon salt
100g butter melted
2 & $\frac{1}{2}$ tablespoons water
vegetable oil for frying
spicy potato filling
2 medium potatoes cut into 5mm dice
3 spring onions chopped
12g sweetcorn kernels
75g ricotta or goats cheese
1 tablespoon chopped fresh marjoram
 $\frac{1}{2}$ teaspoon paprika
salt and freshly ground pepper

method

1. Sieve the flour and salt in a large bowl, stir in the butter and add enough water to form soft but firm dough. Knead briefly wrap in clingfilm and leave to rest for 30 minutes at room temperature.

2...parboil potatoes in a saucepan of lightly salted water for about 2-3 minutes, drain well and let cool. potatoes and season with salt and pepper, set aside Mix remaining ingredients in a bowl stir in the cooled

3. On a lightly floured surface roll out the dough to about 2.5mm thick then cut out 16 rounds. 12cm in diameter using a small saucer. Knead and re roll any trimmings. Put 1 tablespoon of each round a little off centre.

4. Dampen the edges off the pastry with a little water and fold in half over the filling. Using the prongs of a fork press the edges together to seal them. Place the empananditas on a tray and refrigerate for about 30 minutes to 1 hour.
5. Heat the oil in a deep pan. Fry the empanaditas in small batches turning once for 3-5 minutes or until golden brown. Remove carefully with a slotted spoon and drain on absorbent paper