

## CHICKEN, APPLE, AND CHEDDAR EMPANADITAS

MAKES 4 DOZEN | photograph on page 79

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1/4 cup pine nuts  
2 tablespoons olive oil  
1 small onion, minced

2 teaspoons grated fresh ginger

1 pound lean ground sirloin

2 medium tomatoes, seeds removed, cut into

small dice

1/2 teaspoon ground cinnamon

1/2 teaspoon ground cumin

1/2 teaspoon ground coriander

1/4 cup dried cherries, roughly chopped

1 teaspoon red chili flakes

1/3 cups tomato juice

4 teaspoons sugar

Kosher salt and freshly ground black pepper

1 large egg

1 tablespoon milk

1 recipe Empanada Dough (page 240)

1 Heat the oven to 375°F. Place the pine nuts on a baking sheet and toast until golden, about 4 minutes. Transfer to a bowl and set aside.

2 Heat the olive oil in a medium sautépan over

medium heat. Add the onions and ginger and cook until soft, about 2 minutes. Add the beef and cook

stirring, for 2 minutes. Add the tomatoes, cumin,

mon, cumin, coriander, cherries, and chili flakes

and cook, stirring occasionally, until the beef is

cooked through, about 5 minutes. Add the tomato

juice, sugar, and salt and pepper to taste. Simmer

for 12 minutes over low heat. Stir in the pine nuts

and set aside.

3 Proceed as in steps 2 and 3 in the Escarole and

Fontina Empanaditas recipe (page 294).

1 small Granny Smith apple, cut into 1/4-inch

pieces

1 tablespoon fresh lemon juice

1 tablespoon unsalted butter

1 small red onion, finely chopped

2 garlic cloves, minced

1 8-ounce boneless, skinless chicken breast, cut

lengthwise into thin strips

2 teaspoons finely chopped fresh rosemary

2 1/2 ounces white Cheddar cheese, grated on the

large holes of a box grater to yield about

2/3 cup

Kosher salt and freshly ground black pepper

1 large egg

1 tablespoon milk

1 recipe Empanada Dough (page 240)

1 Toss the apples with the lemon juice in a small

bowl. Set aside.

2 Heat the butter in a medium skillet over

medium heat. Add the onions and garlic and cook

until soft, about 3 minutes. Add the apples and

lemon juice and cook, stirring, for about 2 min-

utes, until the apples begin to soften. Increase the

heat to medium-high and add the chicken pieces.

Cook, stirring frequently, until the chicken is just

cooked through, about 5 minutes. Transfer the

mixture to a bowl to cool. When the chicken is

cool enough to handle, shred it into small pieces.

Stir in the rosemary and cheese. Add salt and

pepper to taste.

3 Proceed as in steps 2 and 3 in the Escarole and

Fontina Empanaditas recipe (page 294).

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### EMPANADA DOUGH

MAKES ENOUGH FOR 4 DOZEN | photograph on page 79

in the bowl, fold the dough back onto itself 4 or 5 times. Turn the dough over, folded-side down, cover with plastic wrap, and return to the warm spot to rise again until the dough has doubled in size, about 30 minutes.

4 Punch down the dough again, and transfer it to a clean surface. Using a bench scraper or a sharp knife, divide the dough evenly into the number of pieces specified in the recipe, kneading each piece 4 or 5 times. Use the dough as directed.

The pastry packages known as empanadas (Spanish for "baked in pastry") are the classic snacks of South America. The dough may be kept for 1 day in the refrigerator, tightly wrapped in plastic wrap. For longer storage, double-wrap the dough and freeze it for 4 weeks. To thaw, leave it at room temperature until soft enough to roll out, about 1 1/2 hours.

- 3/4 cups all-purpose flour
- 3/4 teaspoon kosher salt
- 1 tablespoon sugar
- 6 tablespoons vegetable shortening
- 12 tablespoons (1 1/2 sticks) unsalted butter, chilled, cut into small pieces
- 1/2 cup plus 2 tablespoons ice water

In the bowl of a food processor, combine the flour, salt, and sugar. Add the vegetable shortening and the butter, and pulse until the mixture resembles coarse meal. With the machine running, slowly add the water through the feed tube, and pulse until a ball of dough forms. Transfer the dough to a piece of plastic wrap. Use your hands to pat the dough into a 4-inch disk. Wrap the dough with plastic wrap and refrigerate for 1 hour, or overnight, until completely chilled.

### PUFF PASTRY

MAKES 2 POUNDS, 11 OUNCES OF DOUGH, ENOUGH FOR 40 BREADSTICKS | photograph on page 147

Although it is much quicker to make than classic puff pastry, this version still creates many delicate, flaky layers of pastry.

- 3 1/2 cups all-purpose flour
- 1 1/2 teaspoons kosher salt
- 1 pound (4 sticks) unsalted butter, chilled
- 1 cup ice water

1 Combine the flour and the salt in a large, chilled stainless-steel bowl. Slice the butter into paper-thin pieces. Using a pastry blender, or working with your fingertips, cut the butter into the flour until the butter is the size of peas, about 1/2 inch in diameter. (Do not use a food processor.)

2 Using a fork, stir in the water gradually, pressing the dough together with your hands as it becomes damp. Turn the dough out onto a well-floured board and roll it into a rough rectangle with a short side facing you. The dough will be very crumbly. Fold the dough into thirds, and turn it a quarter turn to the right. Roll the folded dough into a large rectangle, 9 x 16 inches, and fold into thirds again. This completes the first double turn. Brush away any excess flour. Wrap the dough in plastic wrap and chill for 30 minutes.

3 Repeat rolling and folding 2 more times, chilling for 30 minutes after each double turn. With each turn the dough will become smoother and easier to handle. Roll out and bake as instructed in the recipe. The dough can be stored, wrapped well in plastic wrap, in the refrigerator for up to 2 days, or frozen for up to 3 months. To thaw, place in the refrigerator for 24 hours.