

Ev Yap?m? K?ymal? Empanada

Crispy homemade ground beef empanadas with flaky pastry. Traditional Spanish-style meat pies perfect as appetizers or snacks. Easy step-by-step recipe.

20

HAZIRLIK DK

35

PI?IRME DK

55

TOPLAM DK

6

PORSIYON

Medium

ZORLUK

Ev Yap?m? K?ymal? Empanada

Malzemeler

- 3 cup flour
- 1 tbsp baking powder
- 2 tbsp granulated sugar
- 1 tsp salt
- 1 stick unsalted butter
- 1 egg
- 3 cup chicken broth
- 4 tbsp olive oil
- 1 lb ground beef
- 5 clove garlic
- 2 tbsp tomato paste
- 2 tbsp vinegar
- 2 tbsp cumin
- 1 tsp chili flakes
- 1 tsp oregano
- 1 bell pepper
- 1 capia pepper
- 1 onion

Yap?l???

- Make the dough**

Combine 3 cups flour, 1 tablespoon baking powder, and 1 teaspoon salt in a large bowl.
- Cut 1 stick cold butter into small cubes and work into flour mixture with your fingers until it resembles coarse crumbs.
- Beat 1 egg with 4 tablespoons chicken broth in a small bowl, then pour into flour mixture and stir until dough comes together.
- Wrap dough in plastic wrap and refrigerate for at least 30 minutes while you prepare the filling.
- Make the filling**

Heat 2 tablespoons olive oil in a large skillet over medium heat until shimmering, about 1 minute.

- 6 Add 1 diced onion and cook, stirring occasionally, until soft and translucent, about 5 minutes.
- 7 Add 5 minced garlic cloves and cook until fragrant, about 30 seconds.
- 8 Add 1 pound ground beef and cook, breaking it up with a wooden spoon, until browned and no pink remains, about 6-8 minutes.
- 9 Stir in 2 tablespoons tomato paste, 1 teaspoon cumin, 1 teaspoon oregano, and season with salt and pepper to taste.
- 10 Cook, stirring frequently, until mixture is thick and most liquid has evaporated, about 8-10 minutes, then remove from heat and let cool completely.
- 11 **Assemble and bake**
Preheat oven to 375°F (190°C) and line a large baking sheet with parchment paper.
- 12 Roll chilled dough on a floured surface to 1/8-inch thickness and cut into 5-inch circles using a bowl or round cutter.
- 13 Place 2 tablespoons of cooled filling in the center of each circle, brush edges with water, and fold dough over to create a half-moon shape.
- 14 Press edges firmly with a fork to seal, then brush tops with 1 beaten egg for golden color.
- 15 Bake for 25-30 minutes until golden brown and crispy, then cool on baking sheet for 5 minutes before serving.

?puçlar?

Keep the filling completely cool before assembling to prevent the butter in the dough from melting and making it difficult to seal.

Don't overfill the empanadas - 2 tablespoons of filling is plenty, as too much will cause them to burst during baking.

Brush the edges with water or beaten egg before sealing to ensure a tight closure that won't open during cooking.

Chill assembled empanadas for 15-30 minutes before baking to help them hold their shape and prevent spreading.

Make small slits on top of each empanada to allow steam to escape and prevent bursting during baking.

For extra golden color, brush the tops with beaten egg mixed with a tablespoon of milk before baking.

Let the baked empanadas rest for 5 minutes before serving to allow the filling to set and prevent burns from hot filling.