

Пикантные эмпанадас с говядиной и соусом из зелени

Общее время 120 мин

ИНГРЕДИЕНТЫ

10 порции

Filling:

1 кг	minced beef
200 мл	<u>соевого соуса</u> <u>натурального брожения</u> <u>Kikkoman</u>
2	onions
25 г	garlic
1	fresh jalapeño
1 ч. л.	ground cumin
1 ч. л.	ground coriander
1 ст. л.	lemon zest
0,5 ч. л.	smoked paprika
	Salt and pepper to taste

Dough:

1 кг	wheat flour
1	egg
150 мл	cold water
200 г	butter
	Salt
	Beaten egg

Herb Sauce:

250 г	fresh coriander, finely chopped
250 г	fresh mint, finely chopped
500 мл	olive oil
	Zest and juice of 1 lemon
3	cloves of garlic
1 ч. л.	sugar
	Salt and pepper to taste

ПРИГОТОВЛЕНИЕ

Шаг 1

Filling: Finely chop garlic and jalapeño, dice onions and mix everything with minced meat, Kikkoman Soy Sauce, lemon zest and spices.

Dough: Mix all ingredients except the beaten egg into a smooth dough, wrap in foil and leave to rest in the fridge. Roll out the chilled dough thinly and cut out circles. Place a little filling on each circle and fold into a crescent shape. Place empanadas on a baking tray, brush with beaten egg and bake in an oven preheated to 180 degrees for 30-45 minutes, depending on size.

Herb Sauce: Mix all ingredients and season with salt and pepper.