



RASPBERRY EMPANADA WITH NUTELLA®

Tortillas / Empanadas | Vegetarian | Mid-morning | Mid-afternoon | Banqueting | Summer



Yields: 12 (6 servings)

Portion: 2 empanadas

- 540 ml all-purpose flour
- 18 g salt
- 60 ml butter
- 60 ml cream cheese
- 18 g baking powder
- 18 g Sugar
- 80 ml cold water
- 1 egg
- 240 ml fresh raspberries
- 170 g Nutella®
- 56 g melted butter

Add butter, sugar, egg and cream cheese into mixer with a paddle and mix until smooth.

Scrap bowl down then add flour, salt and baking powder.

Mix together while slowly adding cold water until incorporated.

Let dough stand for 1 hour refrigerated before rolling out.

Lightly dust the cutting board with flour and roll dough to 6 mm thickness and cut into 6 cm circles.

Place 9 g raspberries on one half side of the circle and fold dough in half.

Crimp with a fork to seal the dough. Brush with melted butter and bake at 180°C for 20-25 minutes until golden brown.

Serve with 28 g of Nutella® for dipping.
