



# Beef Cheek & Egmont Empanadas

Flaky and cheesy pastry triangles filled with slow-cooked beef cheek and grated Egmont cheese

## INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

Made by hand and eaten by hand, empanadas are a crowd favourite and can be filled with whatever your heart desires, making them super versatile – you could even do an Empanada of the Day.

Making this easy empanada dough from scratch enables you to add additional flavour and crunch through the addition of Mainland Egmont Cheese directly into the dough. The quick and easy hand rolling and folding adds handmade provenance and ensures freshness without taking up too much of your precious time.



## Beef Cheek Filling

### INGREDIENTS

2ea (400g) beef cheek	100ml water
100g Mainland Salted Butter	100ml Anchor Blue Top Milk
100g port wine jelly	50g rosemary, thyme & parsley stalks
300g crushed tomatoes	

### METHOD

Seal beef cheeks in a hot frypan to seal in juices, set aside to rest.

Combine all ingredients with the beef cheeks in a covered oven tray and slow cook at 150°C for 4 hours.

Remove from oven and remove herbs.

Break up the beef cheeks and bind with the cooking mixture.

Season to taste ready to fill empanadas.

## Coriander Cream

### INGREDIENTS

250g Anchor Sour Cream  
1 lg bunch fresh coriander  
3ea makrut lime leaves (ground to a paste)  
1ea lime zest and juice  
Season to taste

### METHOD

Blend all ingredients together until smooth.

Season to taste.

Leave to chill and re-set in the refrigerator for 3 hours. Use to drizzle on top or on the side for dipping.

## Empanada Dough

### INGREDIENTS

500g bakers flour	200ml Anchor Blue Top Milk
1 tsp kosher salt	125ml water
1/2 tsp baking powder	1 tbsp white wine vinegar
1/2 tsp baking soda	100g Mainland Egmont Grated Cheese
1 tbsp sugar	Vegetable oil, for frying
2 tbsp wagyu beef fat or vegetable shortening	

### METHOD

In a large bowl, whisk together the flour, salt, baking powder, baking soda, and sugar.

Gently mix the vegetable shortening into the flour.

Place the milk and water in a saucepan and heat until almost boiling.

Stir the hot liquid into the flour mixture. Add more water (1 tablespoon at a time) if the mixture seems too dry and crumbly, alternatively add more flour if the mixture is too wet and sticky.

Knead dough gently until well mixed – do not overwork the dough.

Divide dough into 18 portions and roll each piece into a ball. Let the dough rest for 5 minutes.

Roll each ball of dough into a 6–7 inch circle.

## Building your Empanada (PER EACH)

### INGREDIENTS

1por rolled Empanada Dough circle  
250g egg wash  
30g Mainland Egmont Grated Cheese  
50g Beef Cheek Filling  
Oil for deep frying  
Salt, to season

### METHOD

Place 30g of cheese & 50g beef cheek filling in the centre of each dough circle.

Fold the dough in half over the filling to form a semicircle.

Press down firmly along edges to seal, pinch and fold edges.

Deep fry at 170°C until golden brown, season with salt and garnish with pickled vegetables & smoked tomato gel or oven bake at 200°C for 12–15 minutes until golden brown and crispy.

Serve with side of Coriander Cream dipping sauce.