



**Miele**

# Chicken empanadas with pebre

By Miele

**30 minutes, plus refrigeration time**

Preparation Time

**40 minutes**

Cooking Time

**20 serves**

Serves

## INGREDIENTS

### Chicken filling

2 tbsp vegetable oil  
300 g chicken thigh fillets,  
cut into 1  
cm pieces  
2 tsp caster sugar  
1 large brown onion, finely  
chopped  
½ yellow capsicum, finely  
chopped  
2 garlic cloves, finely  
chopped  
1 tbsp tomato paste  
2 tbsp sherry vinegar  
125 ml (½ cup) chicken  
stock,  
1 pinch saffron threads  
2 tsp salt flakes  
1 tsp black pepper  
2 tbsp finely chopped  
chives

### Empanada dough

250 g (1 ½ cups) plain flour  
1 ½ tsp salt flakes  
100 g unsalted butter,  
chilled and cut  
into small cubes  
165 ml (⅓ cup plus 2 tbsp)  
cold water

### Pebre (tomato and coriander salsa)

1 small red onion, finely  
chopped  
2 ripe tomatoes, finely  
chopped  
¼ green capsicum, finely  
chopped  
3 garlic cloves, finely  
chopped  
½ long red chilli, deseeded  
and  
finely chopped  
½ cup coriander leaves  
and stems,  
finely chopped  
(approximately  
½ bunch)  
2 tbsp finely chopped  
oregano leaves  
2 tbsp lemon juice  
2 tbsp white wine vinegar  
2 tbsp olive oil  
2 tsp salt flakes, plus extra  
to taste  
½ tsp freshly ground  
pepper

### To serve

Roasted pineapple chilli  
sauce  
30 g (¼ cup) pitted  
kalamata olives,  
thinly sliced  
1 egg  
1 ½ tbsp (30 ml) milk

## **METHOD**

### **Chicken filling**

1. Preheat the gourmet oven dish on high heat, induction setting 8, for 5 minutes. Add the oil, chicken and sugar and cook for 3 minutes, or until brown.
2. Reduce the heat to medium, induction setting 6, add the onion, capsicum and garlic; cook for 5 minutes.
3. Add the tomato paste, vinegar, stock and saffron and continue cooking for 15 minutes, or until the liquid has halved. Add the chives and season to taste.
4. Allow the mixture to cool slightly, then refrigerate for 3 hours.

### **Empanada dough**

1. Place the flour, salt and butter into the bowl of a freestanding mixer with a dough hook attachment.
2. Rub the butter into the flour with your hands until the mixture resembles large breadcrumbs.
3. Add the water and mix on medium speed for 4 minutes. This dough should be sticky, but still pull away from the sides.
4. Wrap in cling wrap and refrigerate for at least 2 hours.

### **Pebre (tomato and coriander salsa)**

1. Combine all ingredients in a bowl and season to taste.

## To serve

1. Take the dough out of the fridge and roll 2 mm thickness then cut into 10 cm rounds.
2. Place 1 tablespoon of the chicken mixture and some olives into the centre of one pastry round. Lightly spread a little water around the edge, fold in half and pleat edges to seal (see hints and tips for extra detail).
3. Repeat the process with the rest of the dough and filling. Make 2 or 3 small holes on top of the empanada with a fork or skewer.
4. Preheat the oven on Moisture Plus with Fan Plus at 200°C with 1 manual burst of steam.
5. Whisk the egg and milk in a small bowl. Brush each empanada with the egg mixture and place on two universal trays.
6. Place the trays on shelf levels 2 and 4 and release the burst of steam immediately. Cook for 20 minutes, or until golden brown. Serve with pebre and roasted pineapple chilli sauce.

## Hints and tips

- Please note that our recipes are developed using tablespoons that hold 20 ml (4 teaspoons).
- It is important to fill one empanada at a time, otherwise the dough will become soggy before you can fold it.
- If the chicken mix is too chunky, it can be pulsed briefly in a food processor.
- Pebre is a sauce found all over Chile, Peru and Colombia.
- Empanada means stuffed bread. The dish was carried to Latin America by Spanish colonists, where they became popular between travelers as a great way to transport your food. Empanadas quickly spread across the region where every country has created their own characteristic filling and shapes using local ingredients.
- Different empanada folds (repulgue) are often used to identify different fillings.
- The folds of the empanada are called repulgue. To fold the repulgue think in triangles. Start in one corner of the empanada and fold a triangle of dough from the seal edge down over itself. Press down to seal and repeat. Continuing all the way around the edge. The last triangle can be tucked underneath the edge if necessary.