

## **Smoked Trout and Potato Empanadas**

Makes 8

### **For the Dough:**

225g "00" flour  
3/4 teaspoon salt  
100ml water  
1/2 teaspoon vinegar  
1 egg yolk, plus an extra yolk whisked with 1 teaspoon water for brushing  
25g lard  
1 teaspoon smoked paprika for sprinkling

### **For the Filling:**

2 desiree potatoes, peeled and cut into 1cm dice and boiled until tender, drained and kept warm  
100g hot smoked trout, shredded  
1 teaspoon ground cumin  
1 1/2 teaspoons sweet paprika  
1 tablespoon chopped pickled jalapenos  
juice 1/2 lemon  
1 tablespoon extra virgin olive oil  
2 tablespoons finely chopped parsley  
Sea salt flakes  
Black pepper

### **Make the Dough:**

Combine the flour and salt in a large bowl. Add the lard and rub with your fingertips until it is evenly incorporated.

Mix the water, vinegar and egg yolk in a cup. Add it to the flour mixture and stir with a fork until it comes together. Bring the mixture together with your hands. Turn it out onto a lightly floured work surface and knead briefly until it is a smooth dough. Roll into a ball, cover with cling wrap and leave to rest in the fridge for 30 minutes.

### **Make the Filling:**

Combine all the filling ingredients in a large bowl.

### **Make the Empanadas:**

Preheat the oven to 200C (fan-forced). Line a baking tray with baking paper. Set aside.

Divide the dough into eight even portions. Roll each portion into a ball and, on a light floured work surface, use a rolling pin to roll each ball out into a 12cm or so diameter circle.

Put a spoonful of filling into the centre of each circle of dough. Fold the dough over the filling to create a semi-circle, press the edges together firmly. I used a pastry cutter to cut off the excess dough.

Lay the empanadas onto the prepared baking tray and brush with the egg yolk that has been whisked with a teaspoon of water.

Lay some thin strips of baking paper over the empanadas and sprinkle the smoked paprika over to create a striped effect.

Bake for 15 - 20 minutes, until the pastry is golden and cooked.