

Sweet potato & corn empanadas



Ingrédients

Ingredients for 10 portions:

500 gr Ardo sweet potato puree

250 g Ardo roasted corn alla Mexicana

75 g grated cheddar

Peru herb mix

Dough

400 g flour

100 ml water

4 egg yolks

10 g salt

100 g butter

Salsa

0.5 dl passata

250 g Ardo Mediterranea Brunoise

125 gr Ardo herb mix alla Mexicana

50 g sugar

Salt

Cumin

Lemon juice

Préparation

1. Mix flour en salt
2. Add water, egg yolks & melted butter
3. Knead till nice dough
4. Let it rest in the fridge for at least 30'
5. Heat up the sweet potato puree, add the roasted corn Mexicana and season with the Peru herbs.
6. Let it cool down and mingle then the cheddar under the puree.
7. Roll out the dough and cut round shapes, fill with the sweet potato filling, close well and fry or ovenbake the empanadas
8. Bring all ingredients for the salsa to boil, let simmer for 5 minutes, season & serve with the empanadas

Allergènes

Gluten

Egg

Milk



We preserve nature's gifts