

[B CELLARS
ENTRÉE]

Empanada

with CHORIZO CON PAPAS & CORIANDER CREMA

by Derick Kuntz, Executive Chef | B Cellars Vineyards and Winery

Ingredients

YIELDS 8-10



EMPANADA DOUGH

2 1/4 cup flour
1 1/2 tsp salt
1/3 cup ice water
1 egg
1 tsp white vinegar
1/2 cup cold butter, cubed

CORIANDER CREMA

1 cup crema
1 Tbsp toasted coriander
1 tsp salt
1 Tbsp lime juice

FILLING

1 lb of chorizo
4 cups russet potatoes, small dice
1 cup carrots, small dice
1 cup onions, small dice
2 Tbsp garlic, minced
1 cup raisins, chopped
1/4 cup oregano
1 Tbsp brown sugar
2 Tbsp salt
1 Tbsp smoked paprika
2 cups of chicken stock

Pairing Insights

Chef Derick suggests serving these chorizo con papas empanadas with any B Cellars Pinot Noir. The raisins in the filling enhance the fruit notes and accentuate the bright acidity of the Pinot Noir. Additionally, the coriander, chorizo, and smoked paprika bring out the earthy notes of the wine.





Instructions

FILLING

Brown chorizo in a pan

Add onions, carrots, potatoes, and garlic and cook until fragrant

Add raisins and spices

De-glaze with chicken stock and simmer

Reduce until liquid is mostly evaporated

Cool before filling

EMPANADA DOUGH

Mix the flour and salt in a food processor

Add butter and pulse

Add egg and white vinegar, continuing to pulse until incorporated

Add water in small increments and continue pulsing until a clumpy dough forms

Let sit for 10 - 15 minutes

Roll the dough until aprx 1/8in thick and cut into round disc shapes (8-10in rounds)

EMPANADA ASSEMBLY

Place aprx 1/2 cup of filling onto the middle of the disc

To seal the empanadas, fold the disc and seal the edges by pressing the dough with your fingers and twist to curl the edges

Bake at 350° for 10-15 minutes or until golden brown

CORIANDER CREMA

Combine ingredients in a food processor

ASSEMBLY

Top the empanada with a healthy amount of coriander crema

Finish with fresh cilantro for garnish

Enjoy!