

# Beef Empanadas

## For Dough:

3 cups all-purpose flour

$\frac{1}{4}$  to  $\frac{1}{2}$  teaspoon salt

1  $\frac{1}{2}$  sticks ( $\frac{3}{4}$  cup) unsalted butter

1 egg

$\frac{1}{4}$  cup to  $\frac{1}{2}$  cup of milk, adjust as needed to obtain a soft and smooth dough

## Picadillo:

2 Tablespoons olive oil

$\frac{1}{2}$  pound ground beef (80/20)

$\frac{1}{2}$  onion, chopped

2 Tablespoons red bell pepper, chopped

2 Tablespoons green bell pepper, chopped

2 Tablespoons yellow bell pepper, chopped

1-2 garlic cloves, finely minced

$\frac{3}{4}$  teaspoons fine sea salt

$\frac{1}{4}$  teaspoon ground black pepper

$\frac{1}{4}$  teaspoon Spanish paprika

$\frac{1}{2}$  teaspoon ground cumin

1 Tablespoon tomato paste

$\frac{1}{2}$  teaspoon white vinegar

2 Tablespoons sliced green olives, drained

**Making homemade empanada dough:** Mix the flour and salt in a food processor. Add the butter and pulse. Add the egg and the water or milk (in small increments) and continue pulsing until a clumpy dough forms.

Split the dough into 2 large balls, flatten slightly into the shape of disks. The dough can be used immediately or refrigerated until ready to use (1-2 days max).

Roll out the dough into a thin sheet and cut out round disc shapes for empanadas (use round molds or a small plate). You can also make small individual balls with the dough and roll out each individual ball to a round shape (doesn't need to be perfectly round) - if you have a tortilla press you can use it to flatten the dough balls. Use immediately, or store in the refrigerator/freezer to use later.

**For Filling:** Add olive oil into a large pan or pot. Turn to med-high heat and sauté onion until it's soft and translucent. Add the minced garlic and sauté for 30 seconds, add bell peppers and sauté for about 1 minute, stirring constantly. Add ground beef, salt, black pepper, paprika, cumin and cook until beef is browned, break up the ground beef as you sauté. Add tomato paste and white vinegar; continue to sauté for an additional 5 minutes, turn the heat to med-low and simmer for about 10 minutes so the liquid evaporates. Turn off the heat and add olives; toss to combine. Cover and refrigerate for at least 1 hour or until you're ready to use it.

# Boston Cream Pie

## Pastry Cream

2 cups half-and-half  
6 large egg yolks, at room temperature  
1/2 cup granulated sugar  
1/8 teaspoon salt  
1/4 cup all-purpose flour  
1/4 cup unsalted butter, cut into 4 pieces  
1 and 1/2 teaspoons pure vanilla extract

## Sponge Cake

Nonstick spray  
1 and 1/2 cups all-purpose flour  
1 and 1/2 teaspoons baking powder  
3/4 teaspoon salt  
3/4 cup whole milk  
6 Tablespoons unsalted butter  
1 and 1/2 teaspoons pure vanilla extract  
3 large eggs, at room temperature  
1 and 1/2 cups granulated sugar

## Chocolate Glaze

1/2 cup heavy cream  
2 Tablespoons light corn syrup  
4 ounces bittersweet chocolate, finely chopped

Make the pastry cream: Heat half-and-half in a medium saucepan over medium heat until simmering. Meanwhile, whisk egg yolks, granulated sugar, and salt together in a bowl until smooth. Add flour and whisk until combined. Mixture will be thick. Whisk about 1/2 cup half-and-half into yolk mixture to temper, then slowly whisk tempered yolk mixture into half-and-half in the saucepan. Reduce heat to medium-low and continue to cook, whisking constantly, for 5 minutes as the mixture thickens. Increase heat to medium and cook, whisking vigorously, until bubbles burst on the surface, about 1 minute. Remove from heat and whisk in the butter and vanilla extract until combined. Pastry cream will be thick. If needed, strain through a fine-mesh strainer set over a bowl. Press plastic wrap directly on surface of pastry cream and refrigerate until set, at least 2 hours and up to 24 hours.

Preheat oven to 325°F. Spray two round 9-inch cake pans with nonstick spray, then line with parchment paper rounds, then spray the parchment paper again.

**Make the cake:** Whisk flour, baking powder, and salt together in a small bowl. In the microwave or on the stove, heat milk and butter together until butter has melted. Stir in the vanilla extract. Cover loosely to keep warm. In a large bowl using a hand mixer or a stand mixer fitted with a whisk attachment, whip the eggs and granulated sugar together on high speed until light and creamy, about 4 minutes. Add hot milk mixture and whisk by hand until combined, then whisk in the dry ingredients. Batter will bubbly on top and somewhat thick, similar to pancake batter.

Divide batter evenly between 2 pans. Bake until the tops of cakes are light brown and a toothpick inserted in the center comes out clean, about 20-22 minutes.

Remove cakes from the oven and set on a wire rack. Allow to cool completely in the pan. As the cakes cool, check the pastry cream in the refrigerator. Remove pastry cream from the refrigerator about 20 minutes before assembling the cake.

If it's too thick, it won't easily spread and could tear the cake. If it is too thick, add half and half, one tablespoon at a time until spreadable.

**Assemble the cake:** Once cakes are cool, run a thin knife around the edges to release them from the pans. Place bottom cake layer on your cake stand or serving plate. Spread pastry cream evenly on top. Place second cake layer on top and gently press down to adhere to the pastry cream. Refrigerate cake while preparing the chocolate glaze.

**Make the glaze:** Heat heavy cream and corn syrup in a small saucepan over medium heat until just simmering. As it heats up, place chocolate in a heat-proof glass bowl with a pouring spout. Once simmering, remove cream from heat and pour over chocolate. Let sit, covered, for 5 minutes. Gently whisk until smooth.

Pour glaze into the center of cake. Spread glaze to the edges of cake allowing it to gently drip down the sides. Refrigerate cake, uncovered, for at least 2 hours (and up to 24 hours) before slicing and serving. If chilling for longer than 2 hours, allow cake to come to room temperature before slicing and serving.

Cover leftover cake tightly and store in the refrigerator for 5 days.

# Fatayer (Middle Eastern Savory Hand Pies)

## Dough

2 cups (454g) water, lukewarm  
1 tablespoon (18g) table salt  
2 tablespoons (25g) granulated sugar  
2 1/4 teaspoons instant yeast  
1/2 cup (100g) olive oil  
6 cups (720g) King Arthur Unbleached All-Purpose Flour

## Cheese filling

1 1/2 cups (170g) feta cheese, crumbled  
1 1/2 cups (170g) queso fresco, crumbled  
1/4 cup (57g) cream cheese, softened  
1 large egg, lightly beaten  
1 tablespoon dried oregano  
1 tablespoon dried mint

## Meat filling

1/2 cup (71g) onion, diced  
3 garlic cloves  
1 small (170g) tomato  
handful of parsley, coarsely chopped  
1 pound (454g) ground beef, 90% lean preferred  
1 tablespoon Middle Eastern seven spice\*  
1 teaspoon allspice\*  
1/2 teaspoon table salt  
1/4 teaspoon black pepper  
1 1/2 teaspoons chili paste  
1 teaspoon pomegranate molasses

\*Substitute 1 tablespoon allspice for the seven spice and 1 teaspoon allspice, if desired.

## Egg wash

1 large egg beaten with 1 tablespoon water

## Instructions

**To make the dough:** Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess.

In a large bowl or the bowl of your stand mixer, combine all the dough ingredients, mixing and kneading to make a smooth, bouncy, slightly sticky dough. If the dough is extremely sticky add more flour 1 tablespoon at a time, until it's easier to work with.

Immediately divide the dough into 24 pieces (about 53g each) and roll into balls.

Place the balls on a parchment-lined baking sheet, cover, and let rise until puffy, about 60 minutes. While the dough is rising, prepare the fillings.

**To make the cheese filling:** In a medium bowl, stir together the ingredients until thoroughly combined. Cover and refrigerate until ready to use.

**To make the meat filling:** Pulse the onion, garlic, tomato, and parsley in a food processor. Strain and discard any excess liquid, and combine the chopped vegetables with the remaining filling ingredients, mixing thoroughly. Cover and refrigerate until ready to use.

**To assemble:** Preheat the oven to 350°F. Line three baking sheets with parchment paper. Lightly flour a clean work surface. Working with one piece of dough at a time, hand stretch or use a rolling pin to stretch and roll it into a circle about 4" to 5" in diameter.

**For the cheese pies:** Stretch the circle into an oblong shape. Spread 2 tablespoons (about 36g) filling down the center of the dough to within 1" of the edges.

Pull the dough's edges up around the filling and pinch the ends together to create a boat shape; this will keep the melting cheese contained. Brush the edges with egg wash and transfer to the prepared baking sheet.

**For the meat pies:** Add 3 tablespoons (about 50g) of the raw meat filling to the center of the circle. Spread across the top, pressing gently into the dough, leaving about 1" of dough bare around the edges. Brush the edges with egg wash and transfer to the prepared baking sheet. Bake the fatayer until lightly browned, about 15 to 20 minutes. Serve warm.

**Storage information:** Store any leftovers in an airtight container in the refrigerator for several days. Reheat before serving.

### **Tips from our Bakers**

Yes, you read that right: The meat filling is meant to be raw when topping the dough but rest assured, it'll come out of the oven fully cooked.

Here are two more topping options; each is enough for 12 fatayer.

### **Spinach filling**

10-ounce package (284g) frozen chopped spinach, defrosted and squeezed dry

- 2 tablespoons (14g) ground sumac
- 1/2 cup (71g) finely diced onion
- 2 tablespoons (28g) lemon juice
- 1/2 teaspoon red pepper flakes, optional
- 1/4 cup (50g) olive oil
- 1/2 teaspoon salt

Mix all of the ingredients until thoroughly combined. Dollop a scant 2 tablespoons (about 30g) of the filling onto the center of the circle. Imagine turning the circle into a triangle; bring three of the "sides" together to meet in the center, completely enclosing the filling. Pinch the edges together to seal. Brush the sealed triangle with egg wash and transfer to the prepared baking sheet. Bake as directed.

### **Za'atar filling**

1/2 cup (100g) olive oil

- 3 tablespoons za'atar seasoning

Mix the oil and seasoning. Spread 1 to 2 teaspoons of the seasoned oil over the dough, leaving about 1" bare around the edges. Brush the exposed edges with egg wash, transfer to the prepared baking sheet, and bake as directed.

Makes 24 hand pies.

# Spinach Cheese Triangles

$\frac{1}{2}$  pound fresh spinach, trimmed and washed  
2 Tablespoons olive oil  
 $\frac{1}{2}$  cup minced onion  
 $\frac{1}{4}$  cup minced green onion  
1 pinch nutmeg  
Salt and black pepper, to taste  
1 egg  
 $\frac{1}{4}$  pound feta cheese, crumbled  
 $\frac{1}{4}$  pound ricotta cheese  
2 Tablespoons minced fresh dill  
2 Tablespoons minced fresh parsley  
 $\frac{1}{4}$  pound phyllo sheets, about 8 sheets, defrosted  
 $\frac{1}{4}$  cup melted butter mixed with  $\frac{1}{4}$  cup olive oil  
 $\frac{1}{2}$  cup breadcrumbs

Preheat the oven to 350°F. Place olive oil in a medium pan with heat on medium. Add the onion and green onion and cook until soft, about 3-4 minutes. Add chopped spinach, salt, pepper and nutmeg. Set aside to cool.

In a medium bowl beat egg with ricotta and feta cheese. Stir in the spinach mixture along with dill and parsley. Carefully unroll the phyllo sheets. Cut in half into long strips, then cut in half into long strips again. With one strip at a time, brush lightly with butter/ oil mixture. Sprinkle lightly with breadcrumbs. Place 1 heaping teaspoon of the spinach mixture in one corner of the dough and fold the corner over to make a triangle. Continue to fold the phyllo, making triangles into a "flag fold." Brush the top with butter and place on baking sheet. Bake for about 20 minutes or until phyllo is golden brown. Makes about 1 dozen triangles.

# Cuban Potato Balls with Picadillo

## Picadillo:

2 tablespoons olive oil  
 $\frac{1}{2}$  pound ground beef (80/20)  
 $\frac{1}{2}$  onion, chopped  
2 tablespoons red bell pepper, chopped  
2 tablespoons green bell pepper, chopped  
2 tablespoons yellow bell pepper, chopped  
1-2 garlic cloves, finely minced  
 $\frac{3}{4}$  teaspoons fine sea salt  
 $\frac{1}{4}$  teaspoon ground black pepper  
 $\frac{1}{4}$  teaspoon Spanish paprika  
 $\frac{1}{2}$  teaspoon ground cumin  
1 tablespoon tomato paste  
 $\frac{1}{4}$  cup red wine, such as Cabernet Sauvignon  
4 ounces crumbled bleu cheese (optional)

## Potato balls:

$2\frac{1}{2}$  pounds russet potatoes, peeled and cut into  
1-inch pieces  
2 teaspoons fine sea salt  
 $1\frac{1}{2}$  cups panko crumbs  
2 large eggs, whisked  
 $\frac{1}{4}$  cup all- purpose flour  
Frying oil, enough for 3 inches of oil  
Deep fry thermometer

Add olive oil into a large pan or pot. Turn to med-high heat and sauté onion until it's soft and translucent. Add the minced garlic and sauté for 30 seconds, add bell peppers and sauté for about 1 minute, stirring constantly. Add ground beef, salt, black pepper, paprika, cumin and cook until beef is browned, break up the ground beef as you sauté. Add tomato paste and stir to coat vegetables. Add in red wine and continue to sauté for an additional 5 minutes, turn the heat to med-low and simmer for about 10 minutes so the liquid evaporates. Transfer to a medium bowl; cover and refrigerate for at least 1 hour or until you're ready to use it.

Add enough water to a large pot so it will be 1 inch above the potatoes, bring it to a boil, add potatoes and cook until tender, a fork or knife should be inserted in the middle of the potatoes should have no resistance, but the potatoes should not be falling apart. Drain the potatoes very well. Use a potato masher to make super smooth mashed potatoes. Sprinkle on salt and stir well with a spoon so the salt is evenly distributed. Set aside until the potatoes cool enough to handle.

Stir up the refrigerated Picadillo mixture. Measure out 3 Tablespoons of the potatoes, form it into a flat disc shape about 3.5 inches in diameter in the palm of your hand. Place a 2-teaspoon scoop of Picadillo in the center. Add in about 1 Tablespoon bleu cheese, if desired. Wrap the potato mixture around the Picadillo. Cup and rotate the potato ball in the palm of your hands, compressing it slightly, then form it into a round ball. Place onto a baking sheet covered with parchment or a silpat. Continue until the potatoes are gone. Refrigerate the potato balls uncovered for 1 hour.

Coat the potato balls in flour, dust off the excess, then dip into the egg, making sure it's completely coated. Lastly coat it with panko breadcrumbs. Put back into the fridge for 15 minutes.

Heat about 3 inches of oil in a large heavy bottom pot to 370°F (oil level should be high enough to completely cover the potato balls) - monitor the temperature with a Deep Fry Thermometer - these have a tendency to burst if not cooked at the proper temp & time. Once the oil is at 370°F, fry about 4 at a time for 40 seconds, remove immediately and place on a cooling rack. Repeat with remaining potato balls. Makes about 20.



# Bao with Barbecued Pork

- 1 medium yellow onion, coarsely chopped
- 5 large cloves garlic
- 3 pound pork shoulder roast
- 1 cup soy sauce
- 2 Tablespoons brown sugar
- 2 Tablespoons cider vinegar
- 1 Tablespoon corn syrup
- 1 Tablespoon sugar
- 1 teaspoon sesame oil
- One 1-inch piece ginger, minced
- 2 Tablespoons cooking oil
- Spicy Aioli, recipe follows
- 2 cups mixed baby greens, for serving
- Tempura Onions, recipe follows

## **Spicy Aioli:**

- $\frac{1}{4}$  cup mayonnaise
- $\frac{1}{4}$  cup your favorite hot sauce (recommended: sriracha)
- 2 Tablespoons sour cream
- 1 Tablespoon corn syrup
- 1 teaspoon sambal (chile-garlic paste)
- 1 teaspoon honey
- 1 teaspoon toasted sesame oil
- 1 clove garlic, crushed

## **Tempura Onions:**

- 2 cups cooking oil
- 1 cup buttermilk
- $\frac{3}{4}$  cup tempura flour
- $\frac{1}{2}$  cup cold lemon-lime soda, such as Sprite
- $\frac{1}{2}$  medium yellow onion, cut into 1-inch-thick rings or strips
- Kosher salt and freshly ground black pepper

Puree the onions and garlic in a food processor until smooth, adding a splash of water if needed. Pour the puree over the pork and let sit it in the refrigerator for 45 to 60 minutes. (This step is to tenderize the meat).

Whisk the soy sauce, brown sugar, vinegar, corn syrup, sugar, sesame oil, ginger, and 1/2 cup room temperature water until well incorporated. Pour the mixture over the pork and marinate in the refrigerator for 1 hour.

In a large sauté pan over high heat add the oil. Drop in the pork and listen for a sizzle when it hits the pan. Once the edges of the meat are brown, mix it up while scraping the browned bits off the bottom of the pan. Cook until the meat juices have reduced by half and been absorbed into the pork, about 10 minutes.

### ***Spicy Aioli:***

Mix the mayonnaise, hot sauce, sour cream, corn syrup, sambal, honey, sesame oil and garlic in a bowl. Whisk until smooth.

### ***Tempura Onions:***

Heat the oil in a pot to 350 degrees F for frying.

Season the buttermilk with salt and pepper and set aside. Whisk the tempura flour, sprite, and 1/4 cup ice-cold water to get a pancake batter consistency. Dip the onions in the buttermilk, then coat them with the batter. Fry the onions until amber brown, then drain on a paper towel-lined plate. Season lightly with salt and pepper.

## **Gua Bao Buns**

1 cup lukewarm water

2 teaspoons dry active yeast

1 Tablespoon sugar

1 Tablespoon vegetable oil + a little more for brushing

2½ cups all purpose flour

2 teaspoons baking powder

¼ teaspoon salt

In a measuring pitcher, activate the yeast by dissolving it in the warm water. Add in sugar and vegetable oil. In a large bowl mix flour, baking powder and salt. Lightly whisk to mix well. Pour the activated yeast mixture into the mixing bowl and start mixing and kneading and bringing the dough together. Pull it out on a well floured surface and knead the dough for 5 to 7 minutes. Sprinkle the dough with little dry flour if the dough is too sticky.

Transfer the dough into an oiled bowl and brush some more oil on the surface. Cover with a kitchen towel and keep in a warm place to proof for 30 minutes or till it doubles in size.

Once the dough doubles in size take it out on a floured surface. Lightly press to knock the air out. Roll the dough into a log shape and divide in 6 equal parts

Roll the parts into a ball shape, cover and keep in the warm spot again to proof for 15 minutes. The balls will double in size.

Roll the balls out into oval shaped of about  $\frac{1}{4}$  inch thickness. Fold in half into a taco shell shape and place a parchment paper in between to avoid sticking. Repeat with other balls.

Steam the buns in a steamer for 10 minutes. Remove the buns from the steamer and fill with pork, aioli, baby greens and fried onions. Serves 6.

# Pear Tarte Tatin

2 pounds firm Bosc pears (about 4 pears)  
2 Tablespoons lemon juice  
2 Tablespoons sugar plus 2/3 cup sugar  
4 Tablespoons butter  
1 pinch salt  
1 9 x9 inch sheet puff pastry, thawed

Preheat the oven to 375°F. Peel, core and halve the pears lengthwise. Slice into thick slices. Sprinkle pears with lemon juice to keep them from turning brown. Sprinkle the pear pieces with 2 Tablespoons sugar and toss to distribute the sugar and lemon juice over all the pears.

Melt butter in a large pan over medium heat. Sprinkle 2/3 cup of sugar over the butter in an even layer. Remove the pan from the heat. Place the single pear half, cut side up, in the center of the pan. Fan the remaining pear quarters, with the narrow side pointing toward the center, around the center pear half. Angle them as you go as to fit all of the pears in. Try to minimize any gaps.

Cook gently until the base is caramelized:

Return the pan to medium heat and gently cook, without stirring the pears until the sugar butter mixture turns a deep caramel color, about 20 to 30 minutes.

Remove from the heat and place on a baking sheet pan.

Sprinkle with nutmeg and ginger:

Sprinkle the pears with grated nutmeg and minced candied ginger.

Roll out the dough and top the pears:

Roll out the pastry dough to 11 inches if using a 9-inch cast iron pan and 12 inches if using a 10-inch pan. Place the pastry dough over the pears and gently tuck the edges *inside* the edge of the pan. Careful, the pan is still hot. I find using a fork helps to ease the dough inside the edges of the pan.

Reduce the temperature and bake:

Place the pan in the 375°F oven (on a baking sheet to catch any spillover) and reduce the heat to 350°F. Bake for 30 to 40 minutes until baked through, and the pastry is nicely browned. Remove from the oven.

Invert the tarte tatin into the serving dish:

Place a rimmed serving dish or a pyrex or ceramic pie dish over the pan. Wearing thick, well insulated oven mitts or potholders, using two hands to hold the dish firmly over the pan. Flip them over, releasing the tarte tatin to the plate. The caramel is hot and liquid-y and can easily spill. So, take care and work quickly. Don't worry if some of the liquid spills out. Just make sure to wear oven mitts (or long sleeves) and an apron to protect yourself as you do the flip. Flip the tarte over while the tarte tatin is still hot. That way the caramel will not make the tarte stick to the pan as you invert it. The pears will likely have moved a bit in the flip-over. So, rearrange them with a fork (they're hot!) to form an attractive pattern.

Let cool and serve:

Let cool to just warm or room temperature before serving. Serve with a little vanilla ice cream or whipped cream on the side.