

Empanadas

Dough

2 cups of flour
1 tsp. salt
1/3 cup butter
4 tbsp. cold water
1 egg
1 tsp. vinegar

Place flour and salt in the food processor. Pulse to mix. Cut butter into small pieces. Add to dry ingredients with the processor running. Process until the ingredients have the texture of corn meal. Add the egg, vinegar, and water. Process until it forms a ball. You may have to add a little more water. Refrigerate for an hour and up to 24 hours.

Mushrooms and Goat Cheese Filling

2 cups of sliced shitake mushrooms
2 tbsp. minced shallots
½ cup olive oil
½ tbsp. herbs de Provence
½ cup red wine
6 oz soft goat cheese
Salt and pepper to taste

Sauté shallots in olive oil until softened. Add mushrooms, herbs, salt, and pepper. Cook until they begin to soften. Add wine and cook until liquid is syrupy.

Assemble

Heat oven until it reaches 375°. Roll out pastry. Cut out circles 3 ½”- 4” in diameter. Put 2 tps.of mushroom mixture and about ½ oz cheese on each. Fold over, seal with a fork. Brush with egg wash. Bake until golden brown (about 8-12 minutes).