



Simply Delicious Christmas

with Shauna Leinster

Clean-out-the-fridge Empanadas & Puff Pastry Rolls

Ingredients

- A mixture of your own delicious leftovers, chopped and mixed in a food processor
- 1 package of frozen, store bought puff pastry, thawed
- Flour for dusting
- 1 egg, lightly beaten

Method

- Preheat oven to 425°.
- Lightly dust your surface with flour and roll out your puff pastry. (If it is too thick, use a rolling pin to thin it out a bit dusting with flour as you go to ensure it does not stick.)
- Using a small to medium bowl as a guide, cut out circles in your pastry using a knife. These will make empanadas.
- For rolls, cut your pastry into large rectangles.
- Place one pastry circle in the palm of your non-dominant hand and spoon 1 tbsp of your leftover mixture into the centre of each circle. Be sure not to fill it too much or your empanada will open up.
- Using a pastry brush, brush the beaten egg around the edge of the pastry.
- Carefully fold it in half and, using your thumb and middle finger, crimp the edges by folding them over each other in a twisting motion.
- Repeat with the rest of the circles.
- Lay them on a baking sheet and lightly brush with the egg.
- Bake for 20 minutes or until golden brown.
- If making rolls, spoon mixture into the centre of the rectangles like a log.
- Brush the egg wash along the sides and roll it tightly into a log.
- Using a sharp knife, cut the log into 1-inch pieces.
- Place on a baking sheet and brush with the egg.
- Bake for 20 minutes or until golden brown.