



## PLANTAIN & RAISIN PASTIES WITH NUTELLA®

Tortillas / Empanadas | Vegetarian | Mid-morning | Mid-afternoon | All year round | Banqueting



**Yields: 20 servings**  
**Portion: 1 empanada**

- 510 g Wheat Flour
- 450 g Unsalted Butter
- 6 Medium Plantains
- 120 ml Maple Syrup
- 4 g Salt
- 90 g Seedless Raisins
- 3 ½ tbsp. Rapeseed oil
- 50 g Hazelnuts
- 60 g Icing Sugar, for dusting
- 340 gr. Nutella®

Prepare your favourite pastry recipe.

Prepare the maple syrup and sweetened plantain purée: Boil water with the salt.

Add the plantains and simmer for 10 minutes until fork tender.

Drain. Purée the plantains in a ricer.

Add the puréed plantains to a mixer with a wire whisk.

While on slow speed, add the raisins, hazelnuts, butter and maple syrup until well incorporated.

Scrape down the bowl and mix for another 30 seconds.

Do not over-mix. Then set the mixture on a wire rack to cool to room temperature.

On a lightly flour-dusted cutting board, divide the pastry into 20 servings of 70 g portions.

Roll out the dough into 10-cm diameter rounds.

Place 120 g of the maple syrup sweetened plantain purée in the centre of the pastry circles.

Fold over one side of the pastry circle to form a semi-circle.

Use a fork to seal the outside edges.

Deep fry the pasties until they are golden brown and float: 6-10 minutes.

Place onto a plate.

Decoratively pipe lines of Nutella® over the pasties and top with icing sugar.

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