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PLANTAIN & RAISIN EMPANADAS WITH NUTELLA®

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

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Yields: 20 servings

Portion: 1 pasty

INGREDIENTS

- 510 g Wheat Flour
- 450 g Unsalted Butter
- 6 Medium Plantains
- 120 ml Maple Syrup
- 4 g Salt
- 90 g Seedless Raisins
- 3 ⅓ tbsp. Rapeseed oil
- 50 g Hazelnuts
- 60 g Icing Sugar, for dusting
- 340 gr. Nutella®

PREPARATION

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.