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PLANTAIN & RAISIN EMPANADAS WITH NUTELLA®

Ethnic Inspired | Vegetarian | Dessert | All year round | Banqueting

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Yields: 20 servings

Portion: 1 empanada

INGREDIENTS

- 18 oz. Wheat Flour
- 16 oz. Unsalted Butter
- 6 ct. Medium Plantains
- ½ cup Maple Syrup
- 1 tsp. Salt
- 2/3 cup Seedless Raisins
- 3 1/8 tbsp. Canola oil
- ½ Cup Hazelnuts
- ½ Cup Powdered Sugar, for dusting
- 12 oz. Nutella®

Method:

Prepare your favorite pie crust dough recipe.

Prepare the maple syrup sweetened plantains puree: Boil water with a salt.

Add plantains and simmer for 10 minutes until fork tender.

Drain plantains. Then puree plantains in a ricer.

Add pureed plantains to a bowl of a 5-quart mixer with a wire whisk.

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

Scrap bowl and mix another 30 seconds. Do not over mix. Then set mixture on a wire rack so it will cool to room temperature. On a lightly flour dusted cutting board divide the pie dough into 20 ea. 2.5 oz. portions.

With a rolling pin roll out the dough into 4-inch diameter rounds.

Place 4 oz. of the maple syrup sweetened Plantains puree in the center of the pie dough rounds. Fold over one side of the pie dough round to form a half moon shape.

Use a fork to seal the outside edges of the pie dough closed.

Serve empanadas hot, at the time of service deep fry the empanadas until they are golden brown and float 6-10 minutes.

Place the deep-fried Empanadas onto a plate.

Decoratively pipe lines of Nutella® over empanadas and top with powder sugar.
