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RASPBERRY EMPANADA WITH NUTELLA®

Ethnic Inspired | Vegetarian | Dessert | Banqueting | Summer

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Yields: 12 (6 servings)

Portion: 2 empanadas

Ingredients

- 2 ¼ all-purpose flour
- 1 tsp. salt
- ¼ cup butter
- ¼ cup cream cheese
- 1 tbsp. baking powder
- 1 tsp. Sugar
- ⅓ cup cold water
- 1 egg
- 1 cup fresh raspberries
- 6 oz. Nutella®
- 2 oz. melted butter

Method

Dough recipe:

Add butter, sugar, egg and cream cheese into mixer with a paddle and mix until smooth.

Scrap bowl down then add flour, salt and baking powder. Mix together while slowly adding cold water until incorporated.

Let dough stand for 1 hour refrigerated before rolling out. Lightly dust the cutting board with flour and roll dough to $\frac{1}{4}$ inch thickness and cut into 2 $\frac{1}{2}$ inch circles.

Place $\frac{1}{2}$ tbsp. raspberries on one half side

of the circle and fold dough in half.

Crimp with a fork to seal the dough.

Brush with melted butter and bake at 350°F for 20-25 minutes until golden brown.

Serve with 1 oz. of Nutella® for dipping.
