



Cheese & Olive Empanadillas

Makes: 26

INGREDIENTS:

- 85g firm or soft cheese (manchego, cheddar, gouda, mozzarella or firm goats cheese)
- 85g stoned green olives
- 55g sun-dried tomatoes in oil, drained
- 50g canned anchovy fillets, drained
- Pepper
- 55g sun-dried tomato paste
- Plain flour, for dusting
- 500g ready-made puff pastry, thawed if frozen
- Beaten egg, to glaze

METHOD:

1. Preheat oven to 200°C
2. Cut the cheese into small dice measuring about 5mm
3. Chop the olives, sun-dried tomatoes and anchovies into pieces about the same size as the cheese
4. Put all the chopped ingredients in a bowl, season with pepper to taste and gently mix together
5. Stir the sundried tomato paste
6. On a lightly floured work surface, thinly roll out the puff pastry
7. Using a plain, round 8cm cutter, cut into 18 rounds
8. Gently pile the trimmings together, roll out again, then cut out a further 8 rounds
9. Using a teaspoon, put a little of the prepared filling equally in the centre of each of the pastry rounds
10. Dampen the edges of the pastry with a little water, then bring up the sides to completely cover the filling and pinch the edges together with your fingers to seal them



11. With the tip of a sharp knife, make a small slit in the top of each pastry
12. You can store the pastries in the fridge at this stage until you are ready to bake them
13. Place the pastries on to dampened baking trays and brush each with a little beaten egg to glaze.
14. Bake in the oven for 10-15 minutes or until golden brown, crisp and well risen
15. Serve the Empanadillas piping hot, warm or cold

