

Hazelnut & Tarragon Empanadas



Serves 4 Prep 30 mins + 30 mins chilling Cook 30 mins Challenge

Ingredients

40g unsalted butter
1 onion, finely sliced
100g chestnut mushrooms, quartered
250g minced chicken
100ml chicken stock
1 tbsp chopped tarragon leaves
100ml double cream

50g chopped spinach leaves
75g toasted chopped
hazelnuts
250g short crust pastry
flour for dusting
1 egg
salt and pepper
green salad to serve

1. Melt the butter in a large saucepan over a medium heat. Add the onion and fry for 3-4 mins until softened. Add the mushrooms and cook for 2 mins, then add the minced chicken and cook for about 5 mins, stirring until just browned.
2. Add the stock, then the tarragon and simmer for 5 mins to reduce the liquid, then add the cream and simmer gently for a further 5 mins.
3. Add the spinach and hazelnuts, and stir everything together well. Transfer to a bowl and leave to cool slightly, then cover with cling film and chill in the fridge for about 30 mins until the mixture firms up slightly.
4. Preheat the oven to 200C/ Fan 180C/ Gas 6 and line a baking sheet with baking paper. Divide the pastry into 8 equal pieces and roll out one piece at a time on a lightly floured surface into a circle about 3 mm thick. Spoon one-eighth of the cold meat mixture into the centre. Brush the edges with a little cold water, then fold half of the dough over the top and seal the edges together by pressing with the tines of a fork. Repeat the process to make 8 empanadas.
5. Place the sealed empanadas on the prepared baking tray. Beat the egg with 1 tbsp of water and brush over the empanadas, then bake for 20 mins until golden brown. Serve hot or cold with a fresh salad.