Iberico Ham & Manchego Empanadas



Serves 4	Prep 1h 10 mins	Cooking 30 - 35 mins	Easy
	or 15 mins with shop bought pastry		

Ingredients

Shop-bought puff pastry or: 175g all-purpose flour 1/2 tsp salt 125ml water 65g butter, frozen, then grated 65g lard, frozen, then grated 1 egg, beaten

Filling

1 handful spinach leaves, stems taken off
2 roasted peppers or roasted peppers from a jar, roughly chopped
100g Manchego cheese, grated
50g Iberico ham

- If you use shop-bought puff pastry, the preparation time is much reduced, of course and you can go straight to point 3. For the pastry: preheat the oven to 200C/ Fan 180C/ Gas 6. Mix the flour and the salt in a bowl. Gradually add enough of the water to form a dough. On a lightly floured work surface, roll the dough out into a 20 x 30 cm rectangle.
- 2. Scatter half of the grated frozen butter and lard over the pastry. Fold down the top third of the pastry and then fold up the bottom third, as if folding a letter. Turn the folded dough 90 degrees and roll it out into a rectangle again. Repeat the process: adding the remaining frozen butter and lard, and folding as before. Roll out and repeat 2 more turns with the dough to create the pastry layers. Wrap the dough in plastic wrap and leave to rest in the fridge for 30 mins before using.
- 3. For the filling: On a lightly floured work surface, roll out the pastry into a 25-by-35centimeter rectangle. Place the spinach on the base of half of the pastry, leaving a 1 ½ centimetre gap from the edge. Add a layer of chopped peppers, cover with the grated cheese, and top with a layer of Iberico ham. Brush the edges of the pastry with beaten egg. Fold the pastry in half to cover the filling. Press the edges to seal. Brush the top with beaten egg and score a pattern on the top with a knife. Place on a baking sheet and bake until the pastry is crisp and a rich golden brown, 30 to 35 minutes. Eat warm or cold with a salad.