



CHEF'S EXPRESSIONS
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CRAB AND GOAT CHEESE EMPANADAS

By Executive Chef John Walsh

Make 6 empanadas

For the dough:

2 cups all-purpose flour

1 teaspoon salt

1/4 pound plus 2 tablespoons butter, cut into small cubes

1/3 cup cold water

Filling:

1 tablespoon, olive oil

1 Spanish onion, chopped

3 cloves garlic, minced

1/4 habanera, minced

1 pound picked lump crabmeat

1 cup soft goats cheese

1 teaspoon chopped thyme

1 teaspoon cilantro

1/4 cup chopped Italian parsley

Salt and freshly ground black pepper

Dough: Combine flour, salt, and butter in food processor, run until it becomes a coarse meal. Add all the water and pulse until it forms dough. Allow to rest for 1/2 hour.

Filling: In a sauté pan on medium, heat olive oil and sauté onion, garlic, and habanera. In a large mixing bowl, combine the remaining ingredients. Season, to taste, with salt and pepper.

Preheat oven to 325 degrees F.

Roll the dough out on a lightly floured surface, making a rough circle about 1/8-inch thick. With a 3-inch diameter cookie cutter, cut circles.

Place about 2 teaspoons of the filling into the center of each circle. Moisten the exposed dough with a finger dipped in water. Fold the empanada in half; press the firmly together, sealing with a fork around the edge. Bake for 15 minutes. Serve with Mango Chutney.