



**Welcome to the King Arthur Baking School's Virtual Empanadas class. In this 90-minute class you'll make a tender yet flaky, authentic empanada pastry, a spicy beef and cheese filling, and a cooling lime and cilantro crema. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. Any prep work to be done before class is highlighted in yellow. We look forward to baking with you! Please scroll past ingredients and equipment for your recipes.**

### **INGREDIENTS (total amount needed for the class)**

Unbleached All-Purpose Flour: 360 grams (3 cups), plus more for dusting work surface

Salt: 1 teaspoon

Lard or shortening: 57 grams (1/4 cup), cold

Unsalted butter: 57 grams (1/4 cup), cold

Ground beef: 1/2 pound

Monterey Jack cheese (grated): 150 grams (1 1/3 cups), any cheese of your choice can be substituted

Green olives: 70 grams (1/2 cup)

Golden raisins: 50 grams (1/3 cup)

Onion, 1 medium

Garlic: 2-3 cloves

Sour cream: 227 grams (1 cup)

Fresh cilantro: 11 grams (1/4 cup)

Lime: 1

Eggs: 2 large

Ground cumin: 1 1/2 teaspoons

Paprika: 1 1/2 teaspoons

Dried oregano: 1 teaspoon

Cayenne pepper: 1/4 teaspoon (optional)

Black pepper: 1/4 teaspoon

Water: 80 grams (1/4 cup + 1 tablespoon)

### **EQUIPMENT**

Scale (preferred) or measuring cup set

Measuring spoons



Liquid measuring cup

Mixing spoon or bowl scraper

Spatula

Pastry blender (optional)

Bench knife and bowl scraper (optional)

Mixing bowls: 1 medium and 2 small

Large saute pan

Knife

Cutting board

Plastic wrap

Cutting board and knife

Microplane or zester

Teaspoon scoop or small spoon

Citrus reamer (optional)

Rolling pin

Fork

Pastry brush (optional)

4" round cutter

Baking sheets with parchment paper or silicone baking mats: 2