



## Spanish Puff Pastry Empanadas

### Ingredients

1 small onion, 1 green chili, 1 small red pepper, 2 table spoons olive oil, 150 g minced beef, 1 table spoon tomato paste, 50 ml beef broth, 1 egg, 1 table spoon cinnamon, 1 table spoon of honey, 60 g minced cheese, 1 roll of puff pastry, salt, pepper

Peel the onion and cut into fine cubes. Cut the chili into halves, take off the seeds, wash it and also cut it into small cubes. Wash the pepper, remove the seeds and cut into small cubes.

Preheat the oven to 180 °C.

Heat the oil in a big pan and fry the onion, the chili and the beef until the meat is done. Add the tomato paste and fry shortly. Add the broth, the pepper and the spices and cook until the liquid is evaporated. Stir in the cheese and let cool for while.

Separate the egg yolk from the egg white.

Roll the dough and cut out circles of 9-12 cm diameter. Put one table spoon of the filling into the middle of the circles. Coat the edges with the egg white and press the dough thoroughly so that you have half moons. Stir the egg yolk and the milk and coat the upper half of the Empanadas with the liquid. Bake for 12-15 minutes until golden brown and crispy.