

Danish Dough Flaky Patties – *Empanadas hojaldradas*

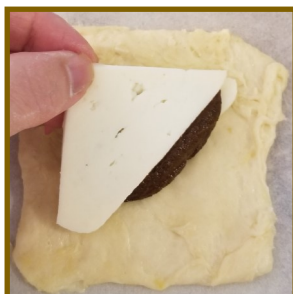


Ingredients (for a dozen)

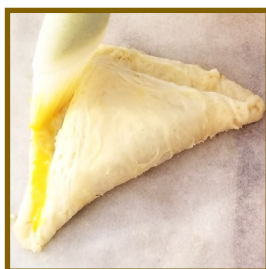
½ batch Quick Danish Dough (recipe next page)
1 egg

Fillings of choice: for savoury, tuna; cheese (such as Chihuahua, Mexican Manchego, or mozzarella) and roasted poblano peppers; chorizo and cheese; shredded chicken and red *mole*; green *mole*; etc. or for sweet fillings, apple; fruit jam; pecans and *cajeta*; rice pudding; etc.

Prepare a baking sheet by lining with parchment paper. Reserve. Beat egg in a small bowl, and reserve. Roll dough into a rectangle 9×12 inches (22.5×30 cm); cut into a grid of 3×4 squares, each 3 inches (7.5 cm) per side. Working with one square at a time, place about two tablespoons of filling of choice at the centre. In the photos below, from left to right, tuna fish filling, roasted poblano pepper strips and Chihuahua cheese, and apple filling:



Close square over filling to form a triangular shape, leaving a narrow edge on the bottom layer; brush edge with reserved egg (photo below, left). Fold edge over top layer, pressing down to seal and form the patty. Place on prepared baking sheet, then poke in a few spots with a toothpick, to release steam during baking (second photo, below). Continue with the rest of the patties; different toothpick patterns may be used to differentiate the flavours (e.g., 5 dots for cheese and peppers, a "T" for tuna, and an "A" for apple). **Allow to rest, covered, for half an hour.** Preheat oven to 375°F (190°C). Uncover and brush tops with egg (third photo, below). Bake for 20 to 25 minutes, until golden brown; remove from oven, and allow to rest, uncovered, for five minutes (photo below, right):



Ingredients (for approximately 24 portions)**Starter**

¾ cup	water (warmed to around 104°F-40°C)
1 tbsp (10g)	instant yeast
¼ cup	flour

Dough

2 ¼ cups	flour
1 tbsp	granulated sugar
1 tsp	salt
1 cup plus 2 tbsp	unsalted butter
1 large	egg
½ cup	milk

Prepare starter: mix warm water, yeast and flour in a bowl or large cup, until uniform; it should start creating bubbles right away. Allow to rest for five minutes; it will continue bubbling and increasing in volume, acquiring a spongy texture. Meanwhile, place milk, egg, sugar, and two tablespoons of butter, in a large mixing bowl. Mix lightly with a spatula or with electric mixer. Add spongy starter, then flour and salt. Mix until wet and dry ingredients are incorporated. Continue mixing, adding the rest of the butter gradually, and occasionally scraping down with a spatula. Continue mixing (approximately three more minutes if using electric mixer), until the dough becomes elastic, but chunks of butter are still visible. Cover the bowl with a clean kitchen towel, and allow the dough to rise for half an hour to forty five minutes, to roughly double in volume. Wrap dough in plastic or parchment paper, and place in the fridge, to chill for at least two hours. Transfer chilled dough to a lightly floured working surface. Using a rolling pin, form the dough into a rectangle 18×10 in (45×25 cm, photo below, left). Mark the middle of the long edge, and bring the short ends from left and right to the mark (second photo, below). Fold over one more time, for a four-layered rectangle 4.5×10 in (11.25×25 cm, third photo, below). Wrap block with parchment paper or plastic (photo



Chill in the fridge for one hour. Place dough on working surface, and roll again into a rectangle 18×10 in (45×25 cm). This time, fold into thirds, to form a three-layered rectangle 6×10 in (15×25 cm). Wrap again and return to the fridge for one hour. Transfer to working surface, roll to a rectangle 18×10 in (45×25 cm) one last time, then fold into thirds, to form a rectangle 6×10 in (15×25 cm). In the photo, right, notice how, with each roll and fold, the chunks of butter are less and less visible. Wrap dough again, and keep refrigerated for up to three days, or freeze, until needed.

