

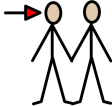






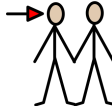


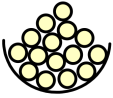










Empanadillas

• Empanadillas are  little  pastries from a  part of  Spain





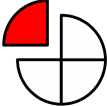
  **G**
called Galicia.




• They  are  very  popular in  Mexico and  South America.


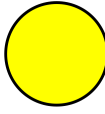


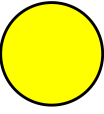
• They  can  have  many  types of  filling including  

 chorizo,  beef,  chicken,  ham +  cheese.





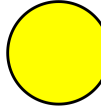
Empanadillas de jamon y queso



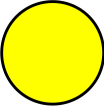
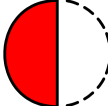
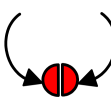

1.  Chop the  cheese and  ham into  small  pieces.

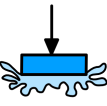





2.  Roll the pastry into  a thin  square.

3.  Use the  round  cutter to make  circles of  pastry.

4.  Put some  cheese and  ham in the  middle of the  pastry  circle

5.  Brush  milk  around one  half of the  circle.

6.  Fold the  pastry  circle in  half to  make a  semi circle

7.  Squash the  edges with your  fingers to  make a  little  pasty

8.  Brush the  pasty with  milk,  bake for  15 minutes.