

FLAKY EMPANADA

OVERVIEW

10-109

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.500	100.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.125	25.00
BAKELS SHORTENING	0.125	25.00
Cold water	0.200	40.00
Refined Sugar	0.070	14.00
Onions	0.070	-
Potatoes (cubed)	0.375	-
Chicken (cooked and shredded)	0.340	-
Soy sauce	0.026	-
Iodized salt	0.005	-
Refined Sugar	0.012	-
Monosodium Glutamate	0.001	-
Raisins	0.050	-
Total Weight: 1.899		

Yield: 12 pieces x 80g dough

METHOD

How to do it:

Crust:

1. Rub Butta BOS and Bakels Shortening with flour.
2. Dissolve sugar in water, then add to fat and flour. Knead lightly.
3. Spread to a thickness of 1/3 cm.
4. Cut out desired shape, place filling and pinch to seal edges.
5. Deep fry for 3-5 minutes or bake at 180°C for 25-30 minutes.

Filling:

1. Sauté onion and diced potatoes until potatoes are cooked. Add chicken strips.
2. Season with soy sauce, salt, sugar and monosodium glutamate.
3. Add raisins and mix well.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries, Pies



FINISHED PRODUCT

Pie