

SPECIAL EMPANADA

OVERVIEW

02-035

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.500	100.00
BAKELS MARGARINE SPECIAL	0.100	20.00
BAKELS SHORTENING	0.100	20.00
Cold water	0.200	40.00
Refined Sugar	0.070	14.00
Total Weight: 0.970		

Group 2

Ingredient	KG	%
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: 0.879		

Yield: 32 x 30-g dough

METHOD

How to do it:

Crust:

1. Rub Bakels Margarine Special and Bakels Shortening with the 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

Warm



CATEGORY

Pastries