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20 empanadas ("breaded")
approximate total preparation time: 1 hour and 30 minutes
preferably consumed with pebre

Filling ("pino:")

600g	chopped onion
300g	minced meat
50g	raisins
4	hard-boiled eggs *per 20 empanadas*
1	black olive *per empanada*
herbs:	coriander and parsley, alternatively basil
spices:	ají pepper (*hot spice,*) cumin, paprika *(powder)*
pinch of	salt and sugar

Dough:

1500g	wheat flour
200g	melted butter or margarine *(preferably the latter)*
	white wine *(for cooking purposes)*

Filling ("pino:")
1) Chop onion into little cubes and sautée *(lightly fry)* until transparent in a cooking pot.
2) Add ají, cumin, and paprika.
3) Add minced meat, extinguish with white wine, and parboil both *(frying is not preferred.)*
4) Soak raisins in lukewarm water and add a pinch of sugar and salt *(in that order.)*
5) Mix, stir, and cover *(this is preferably prepared on the day before.)*

Dough:
1) Melt 200g of butter or margarine.
2) Add 1500g of wheat flour, a pinch of salt, and white wine.
3) Knead dough, adding more melted margarine, wheat flour, and white wine as needed, until the dough ceases to be sticky *(margarine affords the dough flexibility, wheat flour increases solidity and dryness, and white wine increases the softness of the dough.)*
4) Leave dough to rest for about 30 minutes.

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Empanadas:

1) Roll dough into small pellets and flatten *(with a rolling pin or a similar utensil)* to a circular shape.

2) Put one (1) black olive, per empanada, towards the front, a slice of hard-boiled egg, and a spoon of filling *(pino)* right on top.

3) Optionally add minced parsley and/or basil *(particularly if the empanadas are to be consumed without pebre.)*

4) Roll the empanada into its final shape, taking care to form a firm fold/pocket around the edges *(see picture below.)*

5) Optionally add egg yolk with a brush *(adds browning/caramelisation.)*

6) Poke two (2) small holes into the top of the empanada with a fork.

7) Bake in oven at 180-200° C for 30-40 minutes *(inspect the bottom of the empanadas to determine ideal temperature/baking time.)*