

## 0.1 Breads

## 0.2 Shawarma

### Ingredients:

- 300g flour
- 200g warm water
- 1tsp sugar
- 1tsp salt
- 1tsp yeast

### 0.2.1 Instructions:

1. Mix the water, sugar and yeast in a bowl. Let it rest in a warm place while the yeast blooms for approximately 10m.
2. Mix the flour and salt into the bowl. Once it becomes manageable, knead the dough for approximately 5 minutes, or until smooth and elastic. Let it rest for at least one hour. Keep warm, if possible.
3. Take dough out and cut into 6 equal parts. Form into balls and let them rest 10 minutes for the second leavening.
4. Begin heating a pan at high heat. While it heats, begin flattening the first ball of dough. Aim for disks of 20cm diameter.
5. Wait until one side is starting to get burnt spots, then flip. You can use the cooking time to start flattening the rest of the disks. Once both sides are cooked, remove it from the pan and set it aside. Repeat this step for each ball.

## 0.2.2 Empanadas

### Filling (Pino)

#### Ingredients:

- 1kg minced meat
- 2kg onion, diced
- ??? salt
- 2tbsp paprika
- 2tbsp cumin
- 2tbsp oregano
- 300g raisins

1. Oil up a large pot, set to medium heat. Once it's hot, slowly add the onions.
2. Once the onion becomes transparent, add seasonings and keep cooking for another 30-40 minutes. Add water as needed to keep the filling from drying or burning.
3. Once the onion comes apart easily between your fingers, add the meat and keep cooking for another 15 minutes.
4. Add raisins and keep the pot on the stove until the raisins rehydrate.
5. Remove from fire and let it cool.

## Dough

### Ingredients:

- 500g flour
- 1 large egg
- 1tsp salt
- 70cc white wine
- 80g melted butter
- 150g hot water

1. Mix all ingredients in a bowl.
2. Knead until elastic.
3. Wrap in plastic foil and refrigerate for an hour.

## Putting it All Together

### Ingredients:

- egg wash
- 2 boiled eggs
- 8 black olives
- empanada dough
- pino

1. Heat oven to ???°C.
2. Peel and cut each egg into 4 pieces.
3. Cut dough into 8 pieces.

4. Flatten the dough using a rolling in until 2mm thick.
5. Apply egg wash along the edge of the disks.
6. Put the filling at the center lening towards you.
7. Add an olive and a piece of egg into each empanada.
8. Close the dough around the filling and press lightly on the edges.
9. Fold the dough towards the empanada. Tip: fold as closely to the filling as possible for best results.
10. Move the empanadas into a tray, apply egg wash on top, and put into oven.
11. Bake the empanadas for one hour, then remove and let cool.

**Ingredients:**

- 500g flour
- 23g sugar
- 6g salt
- 10g yeast
- 300g warm water