

Empanada Dough

GOURMET OCTOBER 2004

Yield: Makes enough for 12 pastries
1 1/4 hr

Active Time: 20 min

Total Time:

Ingredients

- 2 1/4 cups unbleached all-purpose flour
- 1 1/2 teaspoons salt
- 1 stick (1/2 cup) cold unsalted butter, cut into 1/2-inch cubes
- 1 large egg
- 1/3 cup ice water
- 1 tablespoon distilled white vinegar

Preparation

Sift flour with salt into a large bowl and blend in butter with your fingertips or a pastry blender until mixture resembles coarse meal with some (roughly pea-size) butter lumps.

Beat together egg, water, and vinegar in a small bowl with a fork. Add to flour mixture, stirring with fork until just incorporated. (Mixture will look shaggy.)

Turn out mixture onto a lightly floured surface and gather together, then knead gently with heel of your hand once or twice, just enough to bring dough together. Form dough into a flat rectangle and chill, wrapped in plastic wrap, at least 1 hour.

Cooks' note: