

Apple and Rhubarb Empanadas

Season: Autumn

Type: Dessert

Serves: 36 tastings

From the garden: Rhubarb



Class focus: Put filling in pastry, fold over and seal the edges

Equipment:

Medium mixing bowl x 1
Wooden spoon x 1
Apple corer x 1
Chopping boards and knives
Measuring cups
Measuring spoons
Baking paper
Baking tray x 3
Serving plate x 5
Kitchen tong x 5

Ingredients:

3 apples (skin-on, cored & finely chopped)
3 rhubarb stalks (finely chopped)
1 ½ tablespoons plain flour
½ cup sugar
½ teaspoon cinnamon

6 sheets shortcrust pastry (thawed)

What to do:

1. Heat oven to 180C.
2. Wash all the fruits.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Mix everything **except pastry** in a medium mixing bowl.
5. Cut each pastry into half, then each half into three rectangles, making **6 rectangles in total**.
6. Fill each rectangle with 1 tablespoon of apple-rhubarb mixture.
7. Fold it in half, press and seal the edges.
8. Fold 2 corners in to make the empanada a half moon shape.
9. Place on lined baking trays and bake for 20 minutes, or until golden brown.
10. Serve into 5 serving plates with a kitchen tong in each.