

# HANDLEY ESTATE CHARDONNAY

## MUSHROOM-GRUYÈRE EMPANADAS

*Courtesy of Inspired Events Catering*

### **DOUGH**

1 1/2 cups all purpose flour  
1/2 teaspoon salt  
1/2 teaspoon sugar  
8 tablespoons cold unsalted butter  
about 1/4 cup ice water

### **FILLING**

1/2 pound mushrooms, chopped  
1/4 cup finely chopped shallots  
1/2 cup finely chopped red bell pepper  
1 clove garlic, minced  
4 ounces gruyère cheese  
1/2 teaspoon coarse salt  
black pepper  
1 teaspoon thyme.

over please 🤝 🤝

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### ***Dough***

Mix dry ingredients by hand. Cut in butter until the mixture resembles coarse meal. Mix in ice water slowly until the dough holds together when pressed. Flatten the dough into a disk, wrap and refrigerate for at least 15 minutes. Roll out dough and cut into 4-inch circles (a coffee can is a perfect cutter). You won't get all 24 at first, you must gather dough and roll again, but be gentle. Place on parchment lined pastry sheets and refrigerate.

### ***Filling***

Sauté mushrooms in olive oil over medium heat until juices are reduced (about 6-8 minutes). Stir frequently. Stir in all other filling ingredients. Cool to room temperature.

Heat oven to 375°. Make an eggwash with one egg and one teaspoon water. Brush dough circles lightly, then place a tablespoon of filling on each. Fold over and crimp together tightly. Brush top with egg wash. Bake for 8-10 minutes, until golden.

Makes 24 empanadas

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