



AMALAYA

(PASTRIES)

BRAISED PORK EMPANADAS

WITH AROMATIC PESTO SAUCE

FOR 1 DOZEN



INGREDIENTS

- 300 g of boneless pork shoulder (Bondiola or Boston butt)
- 1 liter vegetable stock
- 2 onions
- 1 cup of red wine
- 1 star of aniseed
- 2 Cloves
- 12 pastry discs for empanadas (approx. 24 cm in diameter)
- 3 eggs
- 1 cup of fresh spinach
- 1 cup fresh aromatic herbs (parsley, oregano, mint)
- Grated zest of 1 lemon

PREPARATION

To prepare the pork, cut the onions into quarters and sauté quickly in a pan, add the piece of pork and brown well on all sides, then add the wine and let the alcohol evaporate. Season with salt and pepper, add the spices and the stock. Cover the pan and cook over a medium low heat for 1.5 / 2 hours. Shred the pork with a fork and leave to cool in its juice in the covered pan.

Boil the eggs for 5 minutes, cool and cut into quarters.

Chop the spinach and set aside.

To assemble, arrange a few shreds of bondiola, 1 slice of hard-boiled egg and some fresh spinach in the center of the pastry disc. Brush the rim of the disc with a little water to make joining easier. Fold over and crimp the two edges together to make a pastry envelope. Bake in the oven until crust is brown and ready.

Serve with the aromatic pesto, by finely chopping up all the aromatic herbs adding olive oil and lemon zest.