

Galician Pie

EMPANADA GALLEGA

Layers of history, wrapped in flavor! Empanada Gallega, a dish engrained in Galicia's heart and even etched on the Pórtico de la Gloria. Discover its rich history and indulge in the authentic taste of Spain.

Ingredients

- 7 tbsp of Olive Oils from Spain.
- 4 red peppers.
- 2 onions.
- 1 garlic clove.
- 1 bay leaf.
- 1¼ tuna.
- 2 hard-boiled eggs.
- ¾ cup of warm water.
- ½ oil saved after cooking the filling.
- 1 egg yolk for glazing.
- 1 tsp salt.
- 1 tsp pepper.
- 1 tsp paprika.
- 2 cups flour.
- 1 ½ tbsp salt.
- 1 ½ tbsp fresh yeast.

Step by step

Galician pie Filling:

1. Heat Olive Oils from Spain in a large pan over low heat.
2. Finely chop vegetables.
3. Add in sliced onions, peppers, and bay leaf. Cook for 10 minutes.
4. Add chopped garlic and cook for another 10 minutes.
5. Drain the oil and keep it for the dough.
6. Mix in tuna flakes and chopped hard-boiled eggs.
7. Season with salt, pepper, and paprika.

Galician pie Dough:

1. Mix flour and salt.
2. Add fresh yeast into warm water and mix well.
3. Add yeast mixture, then oil, to flour. Mix on low speed for 10 minutes.
4. Knead dough for 2-3 minutes.
5. Sprinkle flour, cover with film.
6. Let it rest for 1 hour.

Assembly and Baking:

1. Preheat oven to 350°F.
2. Knead dough for a minute with some more flour.
3. Divide into two pieces. Roll each into 14 inches x10 inches, 3mm thick.
4. Line a baking tray, and add dough rectangles.
5. Add filling, leaving a 1.5cm border.
6. Place the second rectangle on top. Fold edges, seal with fingers.
7. Poke a hole in the center for steam.
8. Save leftover dough for decorations.
9. Brush with egg yolk mixed with water.
10. Bake for 40 minutes, and enjoy.

