

## Wild Mushroom & Zucchini Empanadas



**Pastry Prep Time:** 15-20 minutes

**Cook Time:** 10-15 minutes

**Yield:** 10 empanadas

### Ingredients

For the Filling:

- 3 tbsp. [Gustare Savory Sage & Wild Mushroom Extra Virgin Olive Oil](#)
- 1 shallot, minced
- 2 large cloves garlic, minced
- ½ pound assorted wild mushrooms, cleaned (with a damp paper towel) and coarsely chopped
- 1 cup finely diced zucchini
- Freshly ground pepper and sea salt, to taste
- 1 large egg, beaten
- ¼ cup grated Pecorino Romano
- ¼ cup bread crumbs

For the Dough:

- 2 cups all-purpose flour
- Pinch of salt
- ½ cup [Gustare Hojiblanca Extra Virgin Olive Oil](#)
- 5 tablespoons ice water
- 1 large egg, beaten

### Directions

1. Heat the Savory Sage & Wild Mushroom olive oil in a large skillet over medium heat. Sauté the shallot until translucent, about 2 minutes. Add the garlic and

sauté for another minute. Add the mushrooms and continue sautéing until all the moisture has evaporated and the mushrooms begin to caramelize. Lastly, add the zucchini and sauté for about 2 minutes until most of the moisture is cooked off.

2. Transfer mixture to a large bowl, season with salt and pepper, to taste, and set aside to cool.
3. Once the mixture is slightly warm, add the beaten egg, cheese, and bread crumbs and stir to combine. Set aside.
4. For the empanada dough, combine the flour and salt in a mixing bowl. Slowly drizzle in the Hojiblanca olive oil, mixing with a fork to form a crumbly mixture with lumps the size of peas.
5. Slowly drizzle in the ice cold water, mixing as you drizzle. Dump the mixture onto a parchment-lined countertop or work surface.
6. With floured hands, begin to form the dough into a large, flat disk. Knead gently and briefly, incorporating any loose scraps. Place another sheet of parchment paper on top of the disk and roll the dough out to  $\frac{1}{8}$ -inch thick.
7. Preheat the oven to 375 degrees.
8. Cut out circles, approximately 4 inches in diameter, from the dough. Place a heaping tablespoon of filling on in the center of one side of each dough circle. Moisten one edge of each side using beaten egg, and fold the other side of the dough over the filling to create a half moon shape. Firmly press down on the edges of dough to seal. Use a fluted pastry wheel or sharp knife to cut excess dough from the edges. You can also crimp the edges with the tines of a fork.
9. Line a baking sheet with parchment paper and place the empanadas on the sheet with a small amount of space between. Brush with beaten egg and bake for 20 minutes until golden brown. Serve warm, or at room temperature. You can also wrap them in paper and freeze for later. Enjoy!