

# Pizza Empanadas (Pastel de Pizza)



## Cook time

20 mins

Recipe type: Appetizer

Cuisine: Brazilian

Serves: 10 medium or 18 small

## Ingredients

- **Pre rolled puff pastry**
- **For the pizza empanadas filling:**
- $\frac{3}{4}$  cup shredded ham
- $\frac{3}{4}$  cup shredded mozzarella cheese
- About 12 cherry-tomatoes, sliced in half
- A pinch of dried oregano
- 1 large egg (whites and yolk separated)

## Instructions

1. For the filling of the pizza empanadas (In Brazil, we call this type of filling "pizza"): In a small bowl, mix both the ham and cheese. Reserve. Assemble the pizza empanadas, adding a spoonful of the ham and cheese mixture on the center of each empanada disc. Top with 2 halves of a tomato and sprinkle a little bit of oregano. Brush the edges of the pizza empanada discs with the egg whites or a little bit of water although the whites are a better "glue" to seal the pizza empanadas. Fold the empanada discs and seal the edges gently with your fingers.



2.



3.

4. Then, press the edges of the pizza empanadas with a fork to crimple. Lightly brush the top of the pizza empanadas with the egg yolk thinned with ½ teaspoon of water. Layer the pizza empanadas in a single layer in a deep baking pan or pyrex dish. Cover with aluminum foil (don't let it touch the pizza empanadas). Let the pizza empanadas rest in the fridge for about 30 minutes or until ready to bake.



5.

6. Pre-heat the oven to 400° F (200° C) and bake for 10 - 15 (small) or 15 - 20 minutes (medium) or until golden. Serve pizza empanadas warm by themselves, with your favorite dipping sauce (I used chimichurri sauce) plus a drink, or with a fresh salad.