

PASTEIS

for the dough

250g all purpose flour

1 egg

2 Tbs vegetable oil

1 tsp salt

1/2 Tbs pinga (or vodka)

1 tsp baking powder

vegetable oil, for frying (around 2 cups, depending on pan size)



Mix all ingredients together until very smooth. Allow the dough to rest for 30 minutes to 12 hours in the fridge, covered by plastic film.

Using a pasta machine, open small portions of the dough on a Kitchen Aid, I roll up to number 5, not thinner. Place the dough on a floured surface and cut into squares. Add the filling of your choice to the center of the square and close the dough around it, pressing the edges with the tines of a fork to prevent it from opening as you fry it. Make absolutely sure there are no holes for the oil to sip in, or they will be soggy.

Fry in extremely hot oil until golden, turning them only once. Remove to a tray with paper towels to absorb excess oil. Pasteis can be kept in a 200F oven while you fry the full batch.

Ground beef filling

1 pound ground beef

1 Tbs olive oil

1/4 diced onion

1 Tbs tomato paste

1 Tbs pitted, diced green olives

1 Tbs minced parsley

salt and pepper to taste

1/4 cup cold water

1/2 Tbs cornstarch

1 boiled egg, finely diced

Saute the onions in the oil until translucent. Add the ground beef, and saute until cooked through. Add the tomato paste, green olives, salt and pepper and cook in slow-heat for 10 minutes. Add the boiled egg, mix well. Make a slurry with water and cornstarch, add to the ground beef mixture, cooking for a few minutes, until it thickens slightly. Let it cool completely before using. Leftover filling can be frozen.

(makes about 20 pasteis)