

## Flaky Pastry Dough

12 oz	all purpose flour
1 t	white sugar or 1 Tablespoon powdered sugar
1 t	salt
4 oz	butter
4 oz	shortening
1/3 cup	water

Mix together flour, sugar and salt. Break the shortening into large chunks; if using butter cut it into small pieces, then add it to the flour mixture. Using a pastry blender, cut the fat into the dry ingredients. As you work, periodically stir dry flour up from the bottom of the bowl and scrape clinging fat off the pastry blender. When you are through, some of the fat should remain in pea-sized pieces; the rest should be reduced to the consistency of coarse crumbs or cornmeal. The mixture should seem dry and powdery and not pasty or greasy. Drizzle water over the flour and fat mixture. Cut with the blade side until the mixture looks evenly moistened and begins to form small balls. Press down on the dough with the flat side of the spatula. If the balls of dough stick together, you have added enough water; if they do not, drizzle over the top: 1 to 2 tablespoons ice water. Cut in the water, again using the blade of the spatula, then press with your hands until the dough coheres. The dough should look rough, not smooth. Divide the dough in half, press each half into a thick, flat disk, and wrap tightly in plastic. Refrigerate for at least 30 minutes, and preferably for several hours, or for up to 2 days before rolling. The dough can also be wrapped airtight and frozen for up to 6 months; thaw completely before rolling.

## Mango Filling

Serves: 4

1 ea            mango, peeled and diced

2 oz            coconut, shredded

½ cup          brown sugar

1 t.             vanilla

Mix together all ingredients. Set aside for 5 minutes before filling empanadas.

## Chantilly Cream

Serves: 4

1 cup          whipping cream

2 T.          powdered sugar

1 t.          vanilla

Place cream in a chilled metal mixing bowl. Whip until soft peaks have formed. Gently add powdered sugar and vanilla. Whip in ingredients until soft to hard peaks have formed. Serve.

## Carmel Sauce

.75 oz	unsalted butter
½ c	brown sugar
½ c	espresso beans
½ c	granulated sugar
½ c	corn syrup
½ t	kosher salt
1 c	heavy cream

In a medium saucepan, melt the butter and add brown sugar, corn syrup and salt; bring to boil. In another saucepan place beans and sugar. Caramelize the sugar to an amber color. Slowly add the heavy cream to the caramelized sugar and bring to a boil. Add caramelized sugar mixture to the brown sugar mixture. Bring to a boil for about 5 minutes and cool.