



World Gourmet Summit 2004 Culinary Masterclass

The Cuisine of **Mauricio Guerrero Cruz**

Restaurant Adra
Ritz-Carlton Santiago, Chile

King Crab 'Empanadas'



Serves 2

INGREDIENTS

Filling:

20g	chopped onions
5g	chopped garlic
10ml	Dandaragan Estate Olive Oil
25g	chopped red bell peppers
10ml	Martell Cognac
35ml	cream
120g	king crab meat
5g	cilantro

Dough:

200g	flour
20g	milk powder
	A pinch of salt
200ml	whole pasteurised eggs, lightly beaten
	Water

Method:

1. **For the Filling:** Saute the onions and garlic in **Dandaragan Estate Olive Oil** in a saucepan until tender, then add red bell peppers and continue sauteing for another minute or two. Carefully pour in the **Martell Cognac** and flambe the mixture. Then stir in the cream and allow the liquid to reduce to the consistency of heavy cream. Add the crab meat and cilantro to the cream, then immediately remove the pan from heat and allow to cool.
2. **For the Dough:** Mix the flour, milk powder and salt thoroughly in a large mixing bowl, then slowly add the beaten eggs and mix well. Then slowly add water until the consistency of the dough is firm. (It should be almost as firm as a pasta dough) Allow the dough to rest under a damp cloth for about half an hour.
3. Roll out the dough until it is 1.5-mm thick, then cut out 9-cm discs using a pastry cutter. Scoop a heaped teaspoonful of the filling onto the center of each disc and fold the pastry into a 'half-moon'. Seal the opening by pressing the dough together at the edges, using a little water if necessary to make the dough stick together.
4. Heat up some cooking oil in pan (or if you have a deep fryer, heat it to 180°C and fry the *empanadas* until golden brown. Serve immediately.