

Hornazo



Provincia

Salamanca

Ingredients

- 500 g of flour.
- 3 tablespoons of lard.
- 50 ml of white wine.
- 75 ml of water.
- Salt and pepper.

For the stuffing:

- 4 fresh pork loin fillets.
- 2 eggs.
- 4 slices of serrano ham.
- 8 slices of chorizo iberico of Salamanca.
- A little olive oil.
- 1 beaten egg.
- Salt and pepper.

Preparation method

Heat the butter. Have the flour in the shape of a volcano, with salt and add the butter, water and wine. Knead until it gets a bright texture and detaches from the hands. Let stand 20 minutes.

Fry the pork loin with a little oil and add salt and pepper. Boil, remove the shells and slice the eggs. Preheat the oven to 180°C. Divide the dough into four parts and at once, these four into two. Extend half of the parts of the dough and fill with the pork loin, a slice of ham, 2 of chorizo and half boiled egg.

Close the empanadas with the remaining dough and arrange them on a baking tray. Cover and brush them with beaten egg. Bake for 30 to 40 minutes. Remove from oven, let cool and serve.