

## Empanada de Anchoas (Anchovy and Onion Empanada)

Serves 8

### For the dough:

1/2 cup yellow or white cornmeal  
1 teaspoon salt  
1 tablespoon olive oil  
1 tablespoon (or 1/2 ounce) dry active yeast  
2 teaspoon sugar  
1-1/2 cups all-purpose flour

### For the crust:

1 tablespoon milk  
1 tablespoon cornmeal

### For the filling:

3 tablespoons olive oil  
2 large onions, thinly sliced  
3 cloves garlic, minced  
1 tablespoon Spanish paprika  
1-1/2 (2-ounce) tins flat anchovy fillets (or 13-14 large fillets), drained and chopped  
1/2 teaspoon freshly ground black pepper, or to taste  
1 pound unpeeled tomatoes, puréed  
1/4 cup dark raisins  
2 hard-boiled eggs, chopped

**To prepare the dough:** Bring 1/2 cup water to a boil and pour over the cornmeal. Stir in salt and oil. Let cool.

In the food processor bowl, dissolve yeast and sugar in 1/4 cup lukewarm water (105 to 115 degrees F). Don't stir, just let it sit for 5 to 10 minutes, to activate the yeast (when the yeast starts popping to the top, that means it is ready to work). As soon as the yeast is ready and the cornmeal has cooled to at least 115 degrees F, add cornmeal and flour to the yeast. Whirl to combine well, until dough pulls away from the sides of the bowl or forms a ball. Oil a bowl and put dough in it, turning to coat on all sides with oil. Cover and put in a warm place until doubled in size, about 1 hour.

**To prepare the filling:** Meanwhile, heat the oil in a large skillet; sauté garlic (first) and onions slowly over low heat for 30 minutes, or until almost caramelized. Add paprika, anchovies and pepper; cook, stirring, for 5 minutes. Add tomatoes and cook for 2 minutes, stirring. Off heat, stir in raisins and, at the last minute, the hard-boiled eggs. Taste for seasoning.

Punch down the dough and divide it in half. On an oiled baking sheet, roll out half the dough into a circle about 12 inches in diameter and spread filling over, to within 1 inch of the sides. Roll out remaining half of the dough into another 12-inch circle and cover the filling. Roll up edges, pinching dough and turning empanada around to seal it, so that edge resembles a coiled rope. Brush the top of the empanada with the milk and sprinkle with the cornmeal. Allow the empanada to rest in a warm place, uncovered, for 20 minutes.

Preheat oven to 450 degrees F.

Place empanada in the preheated oven and bake for 20 to 25 minutes, until golden. Serve warm, cut into wedges.

### Wine Pairing:

Marimar Estate Earthquake Block Pinot Noir

### Recipe from:

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by Marimar Torres