

Tempeh Empanada

- Ute corn Flour 27g
- Water 20g
- Salt pinch
- Tempeh
- Lime crema

CREAM, CULTURED MEXICANA PAIL	384.00	OZ
Lime Zest	9.00	OZ
JUICE, LIME FRSH SQZ	15.00	FL OZ
SALT, KOSHER	2.00	OZ
SPICE, PEPPER WHT GRND	3.00	OZ

- Cotija Cheese
- Rajas: roast, sweat, peel and julienne 25g
- Oaxaca cheese 25g
- Rainbow radish

Cook tempeh for 4 hours at 180 degrees.

Combine the flour, salt, and water in a bowl, mix until it comes together. Knead the dough two minutes to really get the masa nice and hydrated.

Take one piece and pat it into a round shape. Keep your hands wet to prevent from sticking. Using a tortilla press, line the press with two sheets of plastic like you would if you were making tortillas. Flatten the shape slightly and place in-between the sheets of plastic on the press. Press down gently.

In a bowl combine poblano, tempeh, and Oaxaca cheese. Fill the tortilla with the mix and fold it in half and pinch by the edges.

Fried the empanada until golden brown and once is done and out of the frier drizzle lime crema and sprinkle cotija cheese on top. Cut a piece of watermelon radish to decorate and enjoy.