

## Turnovers

### Ingredients:

Pre-made pie pastry with pie filling or jam.  
Seal with egg wash.  
Use powdered sugar glaze, icing or cinnamon and sugar for topping.  
• Bake at 375°F for about 15 minutes.



# Large Dough Press

## Recipes & Instructions

## Monte Cristo

### Ingredients:

Set aside the bread and serve this ham and cheese melt in a puff pastry instead.  
• Bake at 400°F for about 20 minutes.



## Fried WonTons

### Ingredients:

Use large egg roll size wonton wrappers. Stuff with your favorite flavors; crab meat and cream cheese, sausage and onion, beef and cheese, shrimp and garlic.  
Seal with egg wash.  
• Deep fry or bake at 380°F for about 15 minutes.



Prepare any pie crust or dough recipe or use a refrigerated pre-made dough.

## Step 1



Roll crust on a floured board. Cut dough or pastry into 6" diameter circles with the bottom of mold.

## Step 2



Center the circle of dough on the bottom of an open dough press.

## Step 3



Spoon 4-5 tablespoons of filling one side of press. Do not over fill.

## Step 4



Brush edges with butter or egg wash.

## Step 5



Close pie mold and press to seal.

## Step 6

Place pies on cookie sheet, brush tops with butter or egg wash. Slit or poke holes in the top to allow steam to vent. Bake per pastry instructions.

## Sweet and Savory Suggestions...

### Crusts

- Pastry dough
- Pizza dough
- Tortilla dough
- Large wonton wrappers

### Fillings\*

- Diced fruit
- Canned pie filling
- Jams, jellies and preserves
- Apple or peach butter
- Chocolate and/or candy melting chips
- Mini marshmallows
- Precooked meats like beef, crab, cold cuts, pepperoni or bacon.
- Cheeses
- Add spices and gravies to taste.

### Toppings and Dipping Sauces

- Powdered sugar
- Cinnamon and sugar
- Melted candy or chocolate
- Toasted nuts (chopped)
- Melted butter
- Salsa and sour cream
- Marinara and pizza sauce.

\* Cooked fillings are recommended as pies bake quickly.

## Empanadas

### Pastry dough

3 cups flour	¾ cup cold water
1 Tbsp vinegar	½ tsp salt
2 egg yolks	1 cup butter

Combine flour and salt in a large bowl and cut in shortening. In another bowl, combine water, vinegar, and egg yolks; mix well. Add the liquid to the dry mixture. Mix with your hands and form into a ball. Cover with plastic wrap and refrigerate for at least 30 minutes.

### Filling

1 Tbsp olive oil
1 lb lean beef, coarsely ground
1 tsp each of salt, pepper, cayenne
¾ cups onions, finely chopped
1 Tbsp garlic, minced
1 green bell pepper, finely chopped
1 jalapeno peppers, finely chopped
2 tomatoes, peeled, seeded, chop
1 tsp ground thyme
½ tsp ground allspice
½ tsp grated nutmeg
¼ cup raisins
2 Tbsp red wine vinegar
1 cup green olives , chopped

Combine all and simmer for approximately 40 minutes. Fill pastry, fold, seal and wash with egg wash. Bake for approximately 15 minutes at 375°F.