



Dulce de Leche Empanadas with Pineapple

Servings: 2 dozen

Served at Cocina Cucamonga in *Disney's California Adventure*® Park

This is the season for sharing festive Yuletide traditions and ringing in the New Year by getting together with family and savoring the dishes that make winter the most wonderful time of the year. In this holiday spirit of giving and receiving, Jorge Sotelo, Jay Garcia, Juan Mendoza, and Nubia Renteria from the *Disneyland*® Resort Food & Beverage team would like to share an utterly delightful Mexican pastry recipe. And in the same way that families have the tradition of welcoming friends and relatives to spend the Holidays, here at the *Disneyland*® Resort we're ready to take personal care of you and your guests in a holiday atmosphere of warmth and flavor.

Ingredients

EMPANADA DOUGH

- 14 ½ ounces Cream Cheese
- 6 ¼ ounces Butter, Unsalted
- 1½ cups Flour
- 1½ Teaspoons Salt
- 1½ Teaspoons Baking Powder
- 1 Teaspoons Cinnamon

CAJETA RECIPE AND

PINEAPPLE FILLING

- 1 14-ounce can Sweetened Condensed Milk
- 1 Pineapple, fresh, cleaned, trimmed, finely diced Zest of 1 orange

FINAL PLATE RECIPE

- 2 Ounces Dough, freshly rolled out
- 1 Tablespoon Pineapple filling
- 1 Tablespoon Condensed Milk mixture (Cajeta)

Preparation

EMPANADA DOUGH

1. Place cream cheese and butter in a medium bowl and mix until combined.
2. In a separate bowl combine the flour, salt, baking powder and cinnamon and mix well, then add to the cream cheese mixture and mix until the dough comes together (approximately two and a half minutes).
3. Take out the newly formed dough and flatten into a disk, wrap in plastic and refrigerate for at least one hour*.
4. Weigh out and portion 2 ounces of the dough and roll into small round balls.
5. Sprinkle a little flour on a cutting board and roll out/

flatten the dough with a rolling pin into circles about 3" in diameter. Reserve for fillings.

CAJETA RECIPE AND

PINEAPPLE FILLING

1. Place unopened can in a large pot and completely cover with water. Simmer just below a boil until milk is reduced. This will take about 3 hours to slowly reduce.
2. IMPORTANT: Make sure the can is completely submerged at all times - add water to the pot as needed as the water evaporates during this process.
3. Once milk is reduced, set aside for next steps.
4. With a sharp knife, cut the

pineapple into small pieces (ideally a brunoise cut: julienned, then rotated 90 degrees and diced to make small squares) and set aside for next steps.

FINAL PLATE RECIPE

1. Preheat oven to 350°F.
2. Place 1 Tbsp. of pineapple filling on each circle of dough, add 1 Tbsp. Cajeta mixture to the pineapple and fold dough in half making a half moon. Then seal or crimp the dough on all open edges and place onto a small cookie sheet.
3. Bake in preheated oven for about 20 minutes. Empanadas should be a nice golden brown. Allow to cool and serve warm.
4. Enjoy!