

Pastelitos – Ramiro Estenssoro's mother

Serves 8

1 medium yellow onion, minced
½ tsp salt
1 Tablespoon olive oil
1 medium tomato, peeled and finely diced
1 lb ground round
1 tsp oregano
1/8 tsp chili powder
1/8 tsp cumin
¼ tsp salt
1 beef bouillon cube
½ tsp sugar
1½ oz raisins, separated

2 eggs, hard boiled and chopped

3 cups flour
1 tsp quick-rise active dry yeast
¾ cup shortening
1 egg
¾ cup water

Filling:

Saute onion with salt in olive oil on low heat. When onions start becoming clear, add tomato. Add olive oil if becomes dry – and do not brown onions. Add ground beef, oregano, chili powder, cumin, salt, bouillon, and sugar. When browned, add raisins.

Pastry:

Pile 3 cups flour on a flat surface and trough. Add yeast and pinch chunks of the Crisco. Make a well and add 1 egg and about ½ cup water and knead together. Add additional water in small increments to get a soft dough. Dough is fairly soft but gets stiffer.

Knead until smooth. Roll out ¼ of dough as thin as possible. Use 3" cookie cutter and cut circles. Flatten each individually before filling.

Place a circle of dough in palm of hand and add 1 Tablespoon of filling and a piece of egg. Fold dough over and pinch edges; fold again and inch to ruffle edge. (Fold, pull, pinch). Stir filling occasionally to moisten.

Deep fry (350 on Gaggenau for 5 min), and serve with powdered sugar.