Dessert Fenacho Empanadas

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Description: Flavorful empanadas for a great finishing desert.

Prep Time: 30 minutes

Ingredients: Serves 8 people

- One package of puff pastry (thawed to room temperature)
- ¾ cup grated Tumalo Farms Fenacho cheese (room temp)
- 3 tablespoons cream cheese (room temp)
- 2 teaspoons real maple syrup
- 8 teaspoons fig preserves
- White granulated sugar for dusting
- Caramel sauce

Directions:

- Pre-heat oven to 375 degrees
- Thoroughly mix Tumalo Farms' Fenacho, cream cheese and maple syrup together.
- Place on sheet of puff pastry on lightly floured surface. Roll to flatten with a rolling pin. Using a 2 ½-3 inch biscuit cutter, cut 8 rounds of puff pastry from each sheet of puff pastry (about 16 all together)
- Place 1 scant teaspoon of the cheese mixture on 1 round and add ½ tsp of fig preserves.
- Using your index finger, spread water around the outer edge of the round (This acts like glue to stick the two halves together). Carefully fold the round in half to form a half moon shape.
- Using your fingers, lightly pinch the rim to seal the empanada closed. Then, use a fork to carefully crimp the outer edge to further seal the empanada. Repeat this procedure for all remaining empanadas.
- Lightly moisten the tops of the empanadas with water and sprinkle with sugar.
- Place the empanadas on a parchment lined cookie sheet and place it in the pre-heated over for 10-12 minutes.
- Serve hot with a drizzle of caramel sauce over the top.

Wine Recommendation:

- Gewurztraminer or Late Harvest Pinot Gris