

EMPANADAS BOX:

The empanada, a pasty-like snack that can have a variety of fillings, is a firm favourite with visitors to Argentina and locals alike. After the meat and pizza, a trip to Buenos Aires is not complete without empanadas.

1 STEP

Empanadas. pre-heat oven to 400/450F place greaseproof paper on a baking tray add a little bit of oil with a brush and place empanadas. Bake for 10/15 minutes until the crust is a light golden.

2 STEP

Enjoy! The most authentic way to eat an empanada is with your hands, no fork & knife (eat very carefully while hot!), and with a nice dark malt beer that is roastier (Porter, Stout, Smoked Porter).

Celsius (fan-forced oven)	Celsius (conventional oven)	Fahrenheit	Gas	
100°	120°	250°	1	Very Slow
130°	150°	300°	2	Slow
140°	160°	325°	3	Moderate Slow
160°	180°	350°	4	Moderate
170°	190°	375°	5	Moderate Hot
180°	200°	400°	6	Hot
210°	230°	450°	7	Very Hot
230°	250°	500°	8	Very Hot

THANK YOU FOR CHOOSING US!
During this difficult time.

We pride ourselves on providing a great service to all of our customers. we'd love for you to leave us a review on our new online shop if have any recommendation to help us to improve in this new aventure please let us on info@ba-nights.co.uk



www.ba-nights.co.uk/shop