



Product Presentation

MGT: 626 - MARKETING MANAGEMENT

BY: KHARLYN C. PACLIBAR



CONTACT # 09108743907

ADDRESS : BRGY. BUHANG, JARO ILOILO CITY



Introduction

Empanada is a pastry turnover famous around the globe, in the Philippines. It is a half-moon shaped pastry made by folding the dough over the fillings.

Empanada's fillings and flavor varies in each region and country but is stuffed, commonly, with meat, either ground pork, beef, or chicken or cheese, vegetables, potatoes, or corn.

It also ranges in size and can be either by fried or baked.



CHICKEN EMPANADA RECIPE

Chicken Empanada Recipe is a favorite snack and party fare that you can serve hot or cold.

Empanadas are delicious no matter how you serve them, and they can be enjoyed for breakfast, lunch or dinner, appetizer or snack.

CHICKEN EMPANADA RECIPE

Ingredients for the crust/dough:

- 3 cups & 1/2 cup (for dusting) all-purpose flour no need to sift
- 1 tsp. fine salt
- 3/4 water
- 1/2 cup shortening
- 1 egg
- 1 Tbsp. white sugar
- 2 Tsp. Baking powder

CHICKEN EMPANADA RECIPE

Ingredients

Filling for Empanada:

- 1 cup boiled chicken meat(diced)
- 1 onion chopped
- 1/3 cup cube potatoes cooked
- 1/3 cup cube carrots cooked
- 5 cloves garlic
- Dash black powdered pepper
- salt to taste
- 1 tsp. Soysauce
- 2 tbsp. Cooking oil for saute
- Cooking oil for frying

How to Make a Dough:

In a mixing bowl, sift all dry ingredients



Cut the cold butter/shortening into small thin pieces and drop them on the mixing bowl with the dry ingredients.



Using a fork, two knives, a pastry blender cut-in the butter into the flour mixture.



How to Make a Dough:

4. Don't stop until the mixture resembles a coarse crumbs or like a polvoron



5. Add cold water with beaten egg one tablespoon at a time and mix all the ingredients thoroughly.

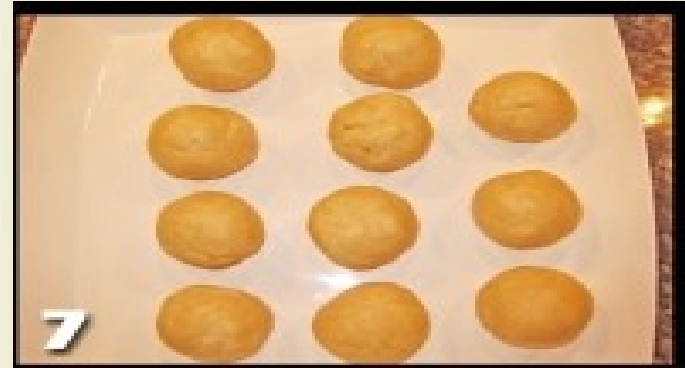


6. Keep mixing until a dough is formed.



How to Make a Dough:

7. Divide the dough into individual pieces by grabbing a piece from the whole mixture and rolling it in your hand until a pingpong-sized ball is formed. Do this until all the dough is consumed. Chill in refrigerator for at least 20 minutes or until ready to use.



8. On a floured surface and with floured hands, press the spherical dough with your palm to make it flat.



9. Use a floured rolling pin to flatten it fully while creating a round shape. Make sure the flattened dough is wide enough to fit on your dough press or a round cookie cutter.





How to cook the filling for chicken empanada:

Saute onion, garlic add all ingredients cook for 5 minutes, add liquid and cook for another 3 minutes. Cool. Then use this filling to fill in dough.

How to Wrap the Empanada:



Fry and Dry



Finish Product



Wrap with glassine paper

Individual wrap of glassine and ice bag plastic, sealed.





Angela's Chicken Empanada

Product Ads



A healthy food for a wealthy mood

Try it NOW!



Angelas

**C H I C K E N
E M P A N A D A**

15 pesos only per pc

For orders

Just text: 09108743907

Or PM @facebook.com/kharlyn.c.paclibar

Address: Brgy. Buhang, Jaro , Iloilo City