



TRI-FUSION EMPANADA FLIGHT

These empanadas bring a trio of bold, globally inspired flavors wrapped in a perfectly crisp, golden crust. One features hot-honey pulled pork, another showcases gochujang-marinated pulled beef, and the third highlights a savory blend of sautéed cactus, mushrooms, and onions. Each pocket fries to a flaky finish and pairs beautifully with a bright, citrusy Honey-Yuzu crema that adds lift and balance. It's street-food energy with a chef twist, and every bite lands in the best way.

Yield: 3 Empanads



INGREDIENTS

3 Unit	RICH'S SOUTHERN STYLE BISCUIT DOUGH ROUND (#08405)
1/2 C	RICH'S Hickory Smoked Pulled Bar-B-Q Pork Seasoned, 2 5-Lb Bags (#09067)
1/4 C	RICH'S DOUBLE-RUB PULLED BEEF BRISKET WITH SEASONING MARINADE, 2 5LB BAGS (#09068)
2 tbsp.	Nopal Cactus, Diced
2 tbsp.	Shiitake Mushrooms, Diced
4 tbsp.	Red Onion, diced, divided
1 tbsp.	Olive oil
1/3 C	All-Purpose Flour
2 tbsp.	Gochujang Paste
1 tbsp.	Soy sauce
1 tbsp.	Rice vinegar
3/4 C	Honey, divided
1 tsp.	Sesame oil
2 Unit	Garlic Cloves, Minced
1 tsp.	Fresh Ginger, grated
2 tbsp.	Water
1/2 C	Mexican Cream Sauce
1/4 C	Mayonnaise
2 tbsp.	Yuzu Juice
1/2 tsp.	Garlic powder
1/2 tsp.	Onion powder
1/2 tsp.	Lemon Zest
3 tbsp.	Hot sauce
2 tbsp.	Red pepper flakes
	Salt to taste

DIRECTIONS

- 1 Thaw out the biscuit dough, pulled pork, and pulled beef.
- 2 Make the gochujang sauce and the hot honey.

- 3 For the gochujang sauce, whisk together the gochujang, soy sauce, rice vinegar, and 1 tablespoon of honey.
- 4 Add the garlic cloves, grated ginger, 2 tbsp of red onions and sesame oil. Then add a splash of water until it reaches your desired consistency.
- 5 Taste and adjust with more spices or heat if needed. When satisfied, set aside.
- 6 For the hot honey sauce, heat 1/2 cup of honey on low in a small saucepan. Ensure the honey does not boil.
- 7 Add the red pepper flakes and hot sauce. Gently warm for 2-3 minutes, continuously stirring.
- 8 Remove the heat and let it sit for 5 minutes to infuse. Strain to remove the red pepper flakes. Set aside.
- 9 Add the gochujang sauce to the pulled beef. Mix well and set aside.
- 10 Add the hot honey sauce to the pulled pork. Mix well and set aside.
- 11 Sauté diced cactus, mushrooms, and 2 tbsp of red onions until transparent. Set to the side.
- 12 Take the thawed biscuit dough and roll each out to 4"-5" in diameter.
- 13 Fill one biscuit with pulled pork, one with pulled beef, and one with sautéed vegetables.
- 14 Fold dough over to form an empanada. Crimp the edges tight with a fork and toss in flour.
- 15 Fry at 350°F until golden brown. Ensure the interior temperature reaches 165°F.
- 16 Make the honey-yuzu crema sauce by whisking together the mexican crema and mayonnaise in a small mixing bowl.
- 17 Add the yuzu juice, 2 tbsp of honey, garlic powder, onion powder, and salt. Mix until smooth.
- 18 Add the lemon zest and chill for 15 minutes. Set aside.
- 19 Place the three empanadas on a plate, add the garnish, and place the honey-yuzu crema dipping sauce on the side. Serve.

