Empanadas Dough (Chilean #2)

dough DIALED

basis all-purpose flour = 595 g variant of empanadas-dough

	Ingredient	Grams	Baker's	Total	Method
1	all-purpose flour[1] baking powder salt lard, cold cubed	595 10.0 10.0 190	100.0% 1.7% 1.7% 31.9%	56.9% 0.96% 0.96% 18.2%	Combine ingredients until mixture resembles coarse cornmeal
2	water, cold	160	26.9%	15.3%	Slowly add liquid until a solid ball is formed
3	whole milk, cold	80.0	13.4%	7.7%	Divide into 12 equal pieces
4					Roll pices into circles 7 inches in diameter and 1/8 inch thick
5					Fill with 1/4 C of filling
6					Bake in ***190 °C*** for ***25 minutes***, or until nicely browned.
	Total	**1045**	175.6%	100.0%	

[1]Use unbleached. Bleached flour only for cakes.