Large Dough Press

Recipes & Instructions

Turnovers

Ingredients:

Pre-made pie pastry
with pie filling or jam.
Seal with egg wash.
Use powdered sugar glaze,
icing or cinnamon and
sugar for topping.

• Bake at 375˚F for about
15 minutes.

Monte Cristo

Ingredients:

Set aside the bread and serve this
ham and cheese melt in a puff
pastry instead.

• Bake at 400˚F for about
20 minutes.

Fried WonTons

Ingredients:

Use large egg roll size wonton
wrappers. Stuff with your favorite
flavors; crab meat and cream
cheese, sausage and onion,
beef and cheese, shrimp and garlic.
Seal with egg wash.

• Deep fry or bake at 380˚F for
about 15 minutes.

Prepare any **pie crust or dough recipe** or use a refrigerated **pre-made dough**.

Step 1

Roll crust on a floured board.
Cut dough or pastry into 6" diameter circles with the bottom of mold.

Step 2

Center the circle of dough on the bottom of an open dough press.

Step 3

Spoon 4-5 tablespoons of filling one side of press. Do not over fill.

Step 4

Brush edges with butter or egg wash.

Step 5

Close pie mold and press to seal.

Step 6

Place pies on cookie sheet, brush tops with butter or egg wash. Slit or poke holes in the top to allow steam to vent. Bake per pastry instructions.

Sweet and Savory Suggestions...

Crusts

- Pastry dough
- Pizza dough
- Tortilla dough
- Large wonton wrappers

Fillings*

- Diced fruit
- Canned pie filling
- Jams, jellies and preserves
- Apple or peach butter
- Chocolate and/or candy melting chips
- Mini marshmallows
- Precooked meats like beef, crab, cold cuts, pepperoni or bacon.
- Cheeses
- Add spices and gravies to taste.

Toppings and Dipping Sauces

- Powdered sugar
- Cinnamon and sugar
- Melted candy or chocolate
- Toasted nuts (chopped)
- Melted butter
- Salsa and sour cream
- Marinara and pizza sauce.

** Cooked fillings are recommended as pies bake quickly.*

Empanadas

Pastry dough

3 cups flour	¾ cup cold water
1 Tbsp vinegar	½ tsp salt
2 egg yolks	1 cup butter

Combine flour and salt in a large bowl and cut in shortening. In another bowl, combine water, vinegar, and egg yolks; mix well. Add the liquid to the dry mixture. Mix with your hands and form into a ball. Cover with plastic wrap and refrigerate for at least 30 minutes.

Filling

- 1 Tbsp olive oil
- 1 lb lean beef, coarsely ground
- 1 tsp each of salt, pepper, cayenne
- ¾ cups onions, finely chopped
- 1 Tbsp garlic, minced
- 1 green bell pepper, finely chopped
- 1 jalapeno peppers, finely chopped
- 2 tomatoes, peeled, seeded, chop
- 1 tsp ground thyme
- ½ tsp ground allspice
- ½ tsp grated nutmeg
- ¼ cup raisins
- 2 Tbsp red wine vinegar
- 1 cup green olives , chopped

Combine all and simmer for approximately 40 minutes. Fill pastry, fold, seal and wash with egg wash. Bake for approximately 15 minutes at 375°F.