Empanadas

3/4 cup white flour

1/2 cup white wheat flour

1/2 teaspoon salt

1/4 cup + 2 Tablespoons white wine

1/4 cup oil

1/2 pound skirt steak

1 Tablespoon olive oil

1 small red onion, sliced

1/2 yellow bell pepper, sliced

1 plum tomato, diced

1 teaspoon cumin

1/2 teaspoon salt

1/2 teaspoon pepper

1 clove garlic, minced

1 carrot, sliced thin

3/4 cup chicken broth

1 egg

1 teaspoon water

Combine flours and salt in bowl of standing mixer. Stir together wine and oil and add to flour mixture. Knead with dough hook until combined and smooth.

Wrap tightly in plastic wrap and let rest 1 hour. Heat oil in skillet. Add steak and sear on each side.

Remove steak from skillet. Add onions, peppers, tomato, carrots, cumin, garlic, salt and pepper. Saute until softened.

Add chicken broth and sliced steak. Bring to a boil. Simmer until liquid is almost all evaporated.

Transfer mixture to a bowl and chill at least 2 hours.

Roll dough to 1/8th inch thickness.

Cut into 5 inch circles. (Reroll scraps as necessary allowing dough to rest in between rolling.)

Place on a silpat lined baking sheet and place a spoonful of filling on each circle.

Combine egg and water and brush edges with egg mixture. Foll in half and press edges together with fingers.

Bake 25 minutes at 400.