



GALICIAN PIE (GOLDEN COASTAL GALICIAN EMPANADA)

SERVES 6

PREP TIME 1 to 2 hrs.

COOK TIME 10-30 mins.

INGREDIENTS

For the Pastry

- 250g (9oz) plain flour (plus extra for dusting)
- A generous pinch of fine sea salt
- 1 tsp baking powder
- 4 tbsp olive oil (plus extra for greasing)
- 1 medium egg, beaten
- 125ml (4fl oz) water
- 1 extra egg, beaten (for sealing and glazing)

For the Filling

- 2 tbsp olive oil
- 1 large onion, finely diced
- 1 green pepper, halved, seeded, and cut into thin strips
- 1 red pepper, halved, seeded, and cut into thin

- strips
- 150g (5½oz) shelled scallops, patted dry with kitchen paper and sliced into 5mm (¼-in) strips
- 200g (7oz) thickly sliced cooked ham, diced into 1cm (½-in) cubes
- 4 tbsp fresh flat-leaf parsley, chopped
- Freshly squeezed juice of 1 lemon
- 1 tsp fine sea salt
- ½ tsp coarsely ground black pepper

DIRECTIONS

Preparing the Savory Dough:

1. In a large mixing bowl, combine the plain flour, baking powder, and fine sea salt, whisking briefly to distribute the leavening agent.
2. Form a well in the center of the dry ingredients. Pour in the 4 tbsp of olive oil, the beaten medium egg, and the water.
3. Gradually incorporate the flour mixture using a wooden spoon or your hands until a cohesive dough forms.
4. Turn the dough out onto a lightly floured countertop. Knead firmly for 5 to 7 minutes until smooth and elastic.
5. Shape the dough into a ball, cover it lightly with a clean kitchen towel, and let it rest at room temperature while you prepare the filling.

Crafting the Filling

1. Place a large skillet or frying pan over medium heat and add the 2 tbsp of olive oil.
2. Add the finely diced onion along with the thin strips of green and red peppers. Sauté gently for 8 to 10 minutes until the vegetables are softened and translucent, taking care not to let them brown.
3. Remove the pan from the heat. Stir in the sliced scallops, cubed cooked ham, chopped flat-leaf parsley, and freshly squeezed lemon juice.
4. Season the mixture evenly with 1 tsp of fine sea salt and ½ tsp of coarsely ground black pepper, tossing everything together so the flavors meld.

Assembling and Baking

1. Preheat your oven to its designated baking temperature (typically around 200°C / 400°F / Gas 6). Lightly grease a baking tray or a round pie dish with extra olive oil.
2. Divide your rested dough into two unequal portions (roughly two-thirds for the base and one-third for the top crust).
3. Roll out the larger portion of dough on a floured surface until it is large enough to line your prepared pan, leaving a slight overhang. Transfer it gently into the dish.
4. Spoon the scallop, ham, and vegetable filling evenly into the pastry-lined base, ensuring the juices are distributed.
5. Roll out the remaining smaller portion of dough to create the top cover. Place it directly over the filling.
6. Crimp and fold the edges of the top and bottom crusts together tightly to seal in the contents. Brush the beaten extra egg generously across the surface to give it a rich, golden glaze when baked, and poke a small vent hole in the center to allow steam to escape.
7. Bake in the preheated oven for 10 to 30 minutes, keeping a close eye on it until the pastry is crisp, golden-brown, and cooked through. Allow it to cool slightly before slicing into 6 portions to serve.

