

NEW

REF. 788

Soft Beef Pick & Go 100g


Typical Argentine empanada to repeat again and again.

Manual forming. They are closed by hand, so each piece has a touch of authenticity and a craftsmanship printed on it that makes it unique.

Lighter dough. Made with wheat flour and sunflower oil, its slightly lighter dough helps to differentiate it. In addition, the name of the recipe is printed in the center of the empanada -SOFT BEEF-.

Juicy filling. It is the typical Argentine empanada made with minced beef that is combined with fried onion, pepper and tomato to create a tasty and slightly spicy filling.



						
100 g	12 cm	26 u.	88 boxes	180 °C	30-40 min	20-22 min



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