



REF. 130778

Soft Beef Pick & Go 100g

Typical Argentine empanada to repeat again and again.

Manual forming. They are closed by hand, so each piece has atouch 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 therecipe 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 tocreate a tasty and slightly spicy filling.

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