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## Pastel de Choclo

(Chilean corn and meat pie "pastel de choclo").

### CORN AND MEAT PIE

Serves 12.

This is a popular Chilean recipe.



### INGREDIENTS:

6 large ears of corn, grate the kernels

1 tsp. salt

1/2-1 cup milk

3 tbsps. oil

Salt and pepper to taste

4 hard-boiled eggs, sliced

12 pieces of chicken, browned in hot oil

2 tbsps. confectioners' sugar

8 leaves of fresh basil, finely chopped

3 tbsp. butter

4 large onions, chopped

1 lb. (1/2 kg) finely ground lean beef

1 tsp. ground cumin

1 cup black olives

seasoned with salt, pepper and cumin

1 cup raisins

Heat the grated corn, chopped basil, salt and butter in a large pot. Add the milk little by little, stirring constantly until the mixture thickens.

Cook over low heat for 5 minutes. Leave to one side while you prepare the meat filling. Fry the onions in oil until transparent, add the ground meat and stir to brown. Season with salt, pepper and ground cumin.

To prepare the pie use an oven-proof dish that you can take to the table. Spread over the bottom of the dish the onion-ground meat mixture. Arrange over this the hard boiled egg slices, olives and raisins. Put the chicken pieces on top, bone the chicken if you like. Cover the filling with the corn mixture. Sprinkle the confectioners' sugar over the top.

Bake in a hot oven 400 Deg. F (205 Deg. C) for 30-35 minutes until the crust is golden brown.



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Serve at once. (In Chile more sugar is served to sprinkle over the "pastel" as it is eaten.)

Serve with Ensalada Chilena:

**INGREDIENTS:**

- 4 ripe tomatoes
- 1 medium onion sliced julienne style
- cilantro
- salt to taste
- oil, preferably olive



Soak the onion in salted boiling water. This softens and removes some of the sharpness from the onion. Wash, peel and slice the tomatoes. Finely chop the cilantro. Drain and rinse the onion, squeezing out all the water. Add to the tomatoes and cilantro and dress with oil and salt to taste.