Main dishes / Chile

Pastel de choclo



A bake of meat filling under a lid of ground sweetcorn, with an olive and an egg inside.

Time 100 min **Servings** 6

What you'll need.

- ☐ 1.2 kg Sweetcorn — kernels, fresh or frozen
- ☐ 400 g Chicken thigh — poached, in pieces
- ☐ 3 piece Eggs — boiled, halved
- ☐ 60 g Raisins
- ☐ 250 ml Milk
- ☐ 1 tbsp Ground cumin
- ☐ Salt and pepper — to taste
- ☐ 700 g Minced beef
- ☐ 4 piece Onion
- ☐ 12 piece Black olives
- ☐ 20 g Basil
- ☐ 60 g Butter
- ☐ 3 tbsp Sugar

Let's make it.

01 Fry the finely chopped onion until translucent, add the mince, cumin, salt and pepper and cook through. Let the pino cool; warm, it will weep.

02 Blitz the corn with the basil and milk to a coarse but even mass.

03 Cook it down with the butter over medium heat, stirring, for about fifteen minutes, until a spoon stands up in it.

04 Divide the pino between earthenware dishes and top each with a piece of chicken, half an egg and a couple of olives with raisins.

05 Cover with a two-centimetre layer of the corn mass, level it and dust with sugar.

06 Bake at 200 °C for forty minutes, the last five under the grill, to a dark caramel crust.

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