

Pastel de Choclo

Chile's sweet corn and beef casserole

PREP 25 MIN • COOK 50 MIN • SERVES 6

INGREDIENTS

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- 1.5 lbs ground beef
- 2 large onions, finely chopped
- 2 tsp ground cumin
- 1 tbsp sweet paprika
- 8 cups corn kernels (about 8 ears, or frozen)
- 1 cup whole milk
- 8 fresh basil leaves
- 2 tbsp butter
- 2 hard-boiled eggs, quartered
- 12 black olives
- 1/3 cup raisins
- 1 tbsp sugar, for the top
- 3 tbsp oil, salt and pepper

METHOD

1. Make the pino - Soften the onions in oil for 10 minutes, add beef, cumin, paprika, salt and pepper, and cook until the onions have melted into the meat. Cool slightly.
2. Make the corn topping - Blend corn with milk and basil to a coarse cream. Simmer with butter, stirring, 10-15 minutes until thick. Season with salt.
3. Assemble - Spread pino in a baking dish; tuck in egg quarters, olives and raisins. Spread the corn over the top and sprinkle with sugar.
4. Bake - Bake at 400F (200C) for 30-35 minutes until deeply golden. Rest 10 minutes before serving.

Tip • Sprinkle sugar over the corn just before baking - that is what gives the top its burnished caramel spots.