



CHILEAN

Pastel de Choclo

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	6	40 min	1 hr	Bake	Ground beef

Ingredients

PINO (BEEF FILLING)

- 600 g (1½ lb) ground beef
- 2 tbsp vegetable oil
- 3 onions, finely chopped
- 3 cloves garlic, minced
- 1½ tsp ground cumin
- 1 tbsp sweet paprika
- 1 tsp dried oregano
- 1½ tsp salt, ½ tsp pepper
- 60 g (⅓ cup) raisins
- 12 black olives, pitted
- 3 hard-boiled eggs, sliced

CORN TOPPING

- 1 kg (2¼ lb) corn kernels, frozen and thawed (about 6 cups)
- 20 fresh basil leaves
- 60 g (4 tbsp) butter
- 120 ml (½ cup) whole milk
- 1 tsp salt
- 1 tbsp sugar
- 6 chicken thigh pieces, cooked and shredded (optional)

Steps

1. Heat the oil in a large skillet over medium heat. Cook the onions for 12 minutes until soft and sweet. Add the garlic, cumin, paprika and oregano for 1 minute.
2. Add the beef and raise the heat to medium-high. Cook for 8 minutes, breaking it up, until browned and no pink remains; ground beef is safe at 71°C (160°F). Season with salt and pepper. Cool for 10 minutes.
3. Heat the oven to 200°C (400°F).
4. Blend the corn with the basil, butter, milk and salt in batches until it is a thick, fairly smooth cream.
5. Cook the corn mixture in a pot over medium heat for 8 to 10 minutes, stirring constantly, until it thickens to a soft mash that holds a spoon trail. Stir in the sugar.
6. Spread the beef in 6 individual clay dishes or a 23 x 33 cm (9 x 13 in) baking dish. Scatter over the raisins, olives and egg slices, plus chicken if using.
7. Cover with the corn mixture, smooth the top, and dust with a little sugar.
8. Bake for 25 to 30 minutes until the surface is browned in patches and bubbling at the edge. Rest 5 minutes.

Notes

- **Make ahead:** assemble a day ahead; bake from cold, adding 15 minutes.
- **Sugar crust:** sprinkling sugar on top helps it caramelize like a crème brûlée.

- **Corn:** fresh summer corn gives the best flavour; frozen works year-round.
- **Pair with:** a Chilean-style tomato and onion salad with coriander and lemon.