

Pastel de Choclo Corn and Beef Casserole

INGREDIENTS

For the corn mixture:

- 2 tablespoons butter
- 4 bags of frozen corn (454 grams each) or 10 cups
- 1/2 cup whole milk
- 3 tablespoon cornmeal
- 1 bunch basil, about 10 leaves, sweet basil preferred
- salt, pepper and Merkén or sweet paprika

For the meat:

- 2 tablespoons of vegetable oil
- 2 pounds ground beef
- 1 cup water or beef broth
- 3 onions, diced small
- Merkén or 1 tablespoon sweet paprika
- 1/2 teaspoon ground cumin
- salt, pepper
- 2 tablespoons flour

Optional: cooked chicken, hard-boiled eggs, olives, and raisins

INSTRUCTION

1. Heat the oil in a large pot, saute the beef until lightly browned, about 8 minutes, stirring occasionally, add the paprika, salt, pepper, and cumin, sauté 2 minutes more.
2. Add the broth and simmer for 30 minutes over low heat.
3. Add the onion, mix well, and cook over medium heat until the onion is tender, about 30 minutes, stirring occasionally.
4. Turn off heat and add the flour and stir well. Adjust seasoning if necessary. Cool and refrigerate or use immediately.

For the corn mixture:

1. In a cast iron or a large pot with a thick bottom, melt the butter over medium-high heat, add the frozen corn, and occasionally stir for about 8 minutes.
2. Add milk, basil, salt, pepper, and Merquén or paprika and continue to cook, occasionally stirring for about 10 minutes longer.
3. With a hand blender, blend the corn, trying not to go uniform, leaving some chunky parts. Add the cornmeal and continue cooking over medium heat for 5 minutes. The consistency should be firm. Taste and adjust seasoning. It will thicken slightly when cool.

To assemble the pie:

1. Put one layer of the prepared meat filling on a clay or baking dish. Add cooked or rotisserie chicken parts, quartered hard-boiled eggs, olives, and raisins on top of the meat.
2. Cover with the corn mixture. Sprinkle with granulated sugar for a nice browning in the oven.
3. Bake at 400F or 200C in a preheated oven for 45-60 minutes until bubbling and golden on top. Let stand 10 minutes before serving.

Recipe by: [Pilar Hernandez](#)

Find it online: <https://www.chileanfoodandgarden.com/chilean-corn-pie/>