

Recipe No. 27/2014

# Chilean Corn Pie

Soccer fever has hit the country and everyone has a favourite team. In our Thermomix office, four of us are cooking up a storm selecting a country's recipe to cook in the Thermomix It was Alice's (our MD) chance first and she selected Chile.

Serves: 4 - 6 people

Total Preparation time: 1 hour including cooking

## Ingredients

1 onion, peeled and quartered  
2 cloves garlic, peeled  
20g olive oil  
500g minced beef  
1 tsp cumin seeds  
1 tsp oregano  
1 tbsp paprika  
1 tbsp wheat flour  
270g water  
1 ½ tbsp TM stock concentrate

### Topping

500g frozen corn  
70g polenta  
2 tbsp corn flour  
140g milk  
25g softened butter  
1 tbsp brown sugar  
Salt and pepper to taste



## Method

Preheat oven to 180°C. Grease oven proof dish.

1. Place onion and garlic into TM bowl. Chop **3 sec/speed 5**.
2. Add oil. Cook **3 min/100°C/speed 1**. Add mince, cumin, oregano, and paprika.  
Cook **5 min/100°C/reverse/spoon speed**.
3. Add flour, water and stock concentrate. Cook **5 min/Varoma/reverse/speed 1**.
4. Place into oven-proof dish.
5. Topping: Place corn, polenta and cornflour into TM bowl. Blend **10 sec/speed 6**.
6. Add milk and butter. Cook **12 min/100°C/speed 1**. Season to taste.
7. Spread over the mince, covering entirely.
8. Sprinkle with brown sugar over the top. Bake 30 – 40 mins..

Recipe adapted from an internet recipe.

  
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