



## Consejo del chef

Place on a plate and decorate with red pepper strips, olives and peas. Serve with tomato sauce as a side and enjoy.

## Raciones para

**500 gr** Mced pork

**500 gr** Minced beef

**3** Tablespoons of extra virgin olive oil

**1** Onion

**4** Cloves of garlic

**2** Teaspoons of tomato puree

**80 ml** Milk

**60 gr** Breadcrumbs

Salt

Pepper

**2** Eggs

Fresh rosemary

Teaspoon of Worcestershire sauce

Roasted red pepper strips

Olives

Peas

- 1** Preheat the oven to 180 °C.
- 2** Mix the breadcrumbs with the milk in a bowl.
- 3** Heat the oil in a frying pan and add the chopped onion and garlic, fry until soft. Leave to cool.
- 4** In a large bowl, mix the minced meat with the rest of the ingredients, stir until everything is well mixed.
- 5** Grease the mould you are going to use and fill with the meat, pressing well with the back of a spoon so that the pie is firm.
- 6** Bake for 30-40 minutes, check with a needle before removing.
- 7** Take out, leave to cool for a few minutes and unmould.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/el-famoso-pastel-de-carne-americano/>

