



### 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 Miced 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/es/receta/el-famoso-pastel-de-carne-americano/>

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