



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

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

