



Pastel de Choclo (Beef and Corn Casserole)

from cooking.nytimes.com

🕒 1 hour 🍴 4 servings

Ingredients

1 pound fresh or thawed frozen corn kernels

1/2 cup sweetened condensed milk

1/2 cup evaporated milk

1/4 cup neutral oil

1 large egg

1 teaspoon baking powder

1 teaspoon kosher salt (such as diamond crystal)

1 teaspoon ground black pepper

1/4 teaspoon ground cayenne

2 1/4 cups/8 ounces shredded low-moisture mozzarella

1 tablespoon neutral oil

1 pound lean ground beef (preferably 10 percent fat)

salt and freshly ground black pepper

1 medium yellow onion, finely chopped

6 garlic cloves, finely chopped

2 teaspoons hot paprika

2 teaspoons ground cumin

1/2 cup pitted castelvetrano olives, roughly chopped

1/4 cup raisins

Directions

- 1 Heat oven to 350 degrees.
- 2 Prepare the corn pudding: In a blender, combine the corn, condensed milk, evaporated milk, oil, egg, baking powder, salt, pepper and cayenne; blend until most of the kernels are liquified. (Do not blend until the mixture is completely smooth; you are looking for some texture.) Stir in the mozzarella with a spatula.
- 3 Prepare the pino: Heat a medium, oven-safe skillet over medium-high. Add the oil and ground beef, season with a large pinch of salt, and cook, occasionally stirring, until ground beef is deeply brown, 8 to 10 minutes. Use a sturdy wooden spoon or whisk to break up the meat as it cooks. Drain off any excess fat and return to heat.
- 4 Add the onion and cook, occasionally stirring, until softened and translucent, about 5 minutes. Season with another pinch of salt. Add the garlic, paprika and cumin, and cook, constantly stirring, until fragrant, about 1 minute. Stir in the olives and raisins; season with salt and pepper to taste. Add 1/2 cup of water and scrape up any bits from the bottom of the skillet. Bring to a simmer and taste again. Adjust seasoning with salt and pepper as needed.
- 5 Spread the beef mixture into an even layer and spread the corn mixture on top, spreading it out to cover the beef mixture evenly. Bake until the top is golden brown and feels firm to the touch, 45 to 55 minutes. Let rest for at least 10 minutes before serving in shallow bowls.