



Argentine Corn Pie

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Makes	30 tastes in the classroom	From the garden:	N/A
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Equipment

- Whisk
- 2x saucepans
- Non slip mat
- Chopping board
- Cook knife
- Wooden spoon
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Ingredients

- 1 egg, boiled
- 2 cups frozen corn
- ¾ cup chopped onion
- 1 tablespoon vegetable oil
- 2 cups milk
- ¼ cup corn flour
- ¼ cup butter
- 1 teaspoon ground nutmeg
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- 1 unbaked pie crust
- 1 egg, beaten
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What to do

1. Preheat the oven to 170 degrees .
2. Boil 1 egg until cooked, cool to room temperature. Peel and chop the egg.
3. Bring a saucepan of water to the boil .Stir in the corn and cook for 2 minutes., set aside to cool.
4. Heat vegetable oil in a saucepan over medium heat. Stir in the onion, and cook until softened, about 5 minutes.
5. Pour the milk into the pan and whisk in the cornstarch. Add the butter, nutmeg, salt, and pepper. Bring to a simmer whisking constantly, the cook for 2 minutes until the butter has melted and the sauce has thickened.
6. Stir in the chopped boiled eggs and corn; pour into the pie crust and bake until crust and pie are golden brown, about 25 minutes.

**Bottom
Drawer**