

CHEESY MINCE PIE WITH CI FICE CIUST

Serves 6-8

INGREDIENTS

For the mince layer:

2 cloves garlic, crushed

1 onion, chopped

450g beef mince 2 tbsp tomato paste

For the rice layer:

2 tbsp oil

2 tsp sugar

1½ cups Spekko Long Grain Parboiled White Rice
2/3 cup yoghurt
2 eggs
1½ cups grated mozzarella cheese

5



½ can (205g) chopped tomatoes
1½ cups grated cheese
Serving suggestion:
Chopped parsley

Chopped parsley Salad

METHOD

- 1. Preheat the oven to 180°C and grease a 23cm springform tin and line the bottom with baking paper.
- 2. Cook the Spekko Long Grain Parboiled White Rice according to the pack instructions and season with salt to taste.
- 3. Combine the eggs with the yoghurt and add to the cooled rice and mix well. Add the grated mozzarella cheese and stir to combine.
- 4. Spoon ¾ of the rice mixture into the tin, reserving the other ¼ for later, and use a spatula to press the mixture into the base and up the sides.
- 5. Bake for 40-50 minutes until lightly browned and crisp. Remove from oven and allow to cool.
- 6. Turn the oven to grill setting.
- 7. Meanwhile, in a medium pot heat oil on medium-high heat. Sauté the onions and garlic until soft and translucent.
- 8. Add the mince and fry until browned.
- 9. Add the tomato paste and sugar, stir through and cook for another minute.
- 10. Add the chopped tomatoes and allow to simmer for 15 minutes. Season with salt and pepper to taste.











- 11. Add a third of the mince to the bottom of the rice crust, sprinkle over a third of the cheese and add half the remaining rice mixture. Continue to layer ending with a mince and cheese layer.
- 12. Return to the oven for 10-15 minutes until the cheese is golden and bubbly.
- 13. Allow to cool slightly and set for 10 minutes before removing from the tin and garnishing with freshly chopped parsley.
- 14. Slice generous portions and serve alongside a salad and ENJOY!







