

# CHEESY MINCE PIE WITH A RICE CRUST

Serves 6-8

## INGREDIENTS

### For the rice layer:

1½ cups Spekko Long Grain Parboiled White Rice

⅔ cup yoghurt

2 eggs

1½ cups grated mozzarella cheese

### For the mince layer:

2 tbsp oil

1 onion, chopped

2 cloves garlic, crushed

450g beef mince

2 tbsp tomato paste

2 tsp sugar

½ can (205g) chopped tomatoes

1½ cups grated cheese

### Serving suggestion:

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.

- FOODIES**  
OF SOUTH AFRICA