

Argentine Beef & Mashed Potato Pie (Pastel de Papa)

Prep: 30m

Cook: 35m

Total: 65m

6 servings



Video ref: Paulina Cocina

MISE EN PLACE / INGREDIENTS [17]

- ☐ 2.5 lbs Yukon Gold potatoes, peeled
- ☐ 4 tbsp Unsalted butter
- ☐ 0.5 cup Grated Parmesan cheese
- ☐ 0.5 cup Pitted green olives, chopped
- ☐ 2 large Large white onions, finely diced
- ☐ 3 cloves Garlic cloves, minced
- ☐ 3 large Large hard-boiled eggs, chopped
- ☐ 2 tbsp Extra-virgin olive oil
- ☐ 2 tsp Kosher salt
- ☐ 1.5 lbs Lean ground beef (85/15)
- ☐ 0.5 cup Warm whole milk
- ☐ 1 tbsp Granulated sugar for brulee crust
- ☐ 0.25 cup Golden raisins
- ☐ 1 medium Medium red bell pepper, finely diced
- ☐ 1 tbsp Sweet paprika (pimentón dulce)
- ☐ 0.25 tsp Freshly grated nutmeg
- ☐ 8 cups Water, for boiling potatoes

US SUPERMARKET BRAND GUIDE

Yukon Potatoes: Yukon Gold Potatoes
High starch-to-wax balance ensures rich mash without excess moisture. • Produce section.

COOKING SEQUENCE & CHECKPOINTS

- 1

Creamy Mash

10 min

Boil peeled potatoes in 8 cups salted water until fork-tender, then drain well. Mash hot with unsalted butter, warm milk, freshly grated nutmeg, and 1 tsp kosher salt.
✓ Checkpoint: Velvety, thick mashed potatoes.
- 2

Savory Beef Pino Filling

10 min

Heat 2 tbsp olive oil in a skillet and sauté the diced white onions, red bell pepper, and minced garlic until soft. Add ground beef and cook to at least 160°F (71°C), then stir in sweet paprika, remaining 1 tsp salt, chopped green olives, golden raisins, and chopped hard-boiled eggs.
✓ Checkpoint: Aromatic, juicy beef filling.
- 3

Layer

5 min

Spread a thin layer of mash in the baking dish, add the savory beef filling, cover with the remaining mash, and score ridges with a fork.
✓ Checkpoint: Ridged potato topping.
- 4

Broil & Caramelize

10 min

Dust top with grated Parmesan and granulated sugar. Bake at 425°F (220°C) for 10 minutes until peaks turn deep golden bronze.
✓ Checkpoint: Crackling caramelized crust.

FOOD SAFETY & INTERNAL TEMPERATURE: 160°F (71°C) USDA SAFE MINIMUM INTERNAL TEMPERATURE FOR GROUND BEEF AND PORK
USDA Food Safety Minimum (≥160°F / 71°C): Ground beef and ground pork must be cooked to an internal temperature of at least 160°F (71°C) verified with an instant-read thermometer—never judge safety by color or juiciness alone—because grinding distributes surface bacteria throughout the meat.

MASTER DONENESS CHECKPOINT:
Golden-brown blistered potato peaks over a juicy, savory beef filling that holds clean square slices.

WHY IT WORKS:
The Argentine Sugar Crust: A pinch of sugar sprinkled over the fork-grooved potato mash caramelizes under broiler heat, creating an incredible sweet-savory crust.

TROUBLESHOOTING:
Slices collapse when served: Rest 10 minutes out of the oven to allow the mash and juices to set.