

## Pastel de Carne

### Pastel de Carne MEATLOAF

#### Ingredients:

250 g (8 oz) minced chicken  
250 g (8 oz) minced pork  
250 g (8 oz) minced pork  
1 sachet cream of mushroom soup  
150 g (5 oz) pitted olives  
3 eggs  
1 tin foie gras  
Dry sherry  
Pepper  
Butter

#### Preparation

Using a fork, mix the different meats with the chopped olives, the sachet of cream of mushroom, the beaten eggs, foie gras and a glass of sherry. Season with pepper. No salt is necessary, due to the packet soup mix.

Grease a sheet of tinfoil with butter and place the mixture on the foil in the form of a bow. Wrap this bow up in the foil to keep in all the juices.

Place in the oven at a medium-high temperature for 30 minutes.

Can be served cold with mayonnaise, or hot with mushrooms.