

Italian Meatloaf



Serves 4

Prep 15 mins

Cooking 40 - 45 mins

Easy

Ingredients

50g fresh white breadcrumbs
4 tbsp finely grated Parmesan
500g lean minced veal
1 onion, finely chopped
100g pancetta, chopped
1 egg, beaten
1 tsp tomato purée

1. Heat oven to 190C/170C fan/gas 5. Line the long sides and base of a 2lb loaf tin with double thickness baking parchment. Mix 2 tbsp each of the breadcrumbs and Parmesan in a small bowl and set aside. Tip all the remaining ingredients into a large bowl with a good shake of salt and pepper and mix well – hands are the best for this job.
2. Press the mixture into the loaf tin and sprinkle with the reserved crumb mix. Bake for 40-45 mins until the top is golden and crunchy. If the top does not colour in the oven, pop the tin under the grill and brown the top for 5 mins. Cool in the tin for 5 mins, then lift out using the parchment and put on a board. Slice and serve with potatoes and green beans.