

Italian Meatloaf

Category: Beef

Servings: 4

Rating: 10

Source: Classic Italian Cookbook

Description:

Ingredients:

porcini mushrooms, dried	1 ounce
ground beef	1 pound lean
white bread	a 2 x 2 inch square good, crust removed
milk	1 tablespoon
onion	1 tablespoon finely chopped
salt	1 teaspoon
pepper	fresh-ground
prosciutto	2 tablespoons chopped, or Mortadella or Pancetta
parmesan cheese	1/3 cup freshly grated
garlic	1/4 teaspoon finely chopped
egg yolk	1
bread crumbs	3/4 cup fine, dry unflavored
butter, unsalted	1 tablespoon
vegetable oil	2 tablespoons
white wine	1/3 cup
tomato paste	2 tablespoons

Instructions:

Soak mushrooms in 1 c. lukewarm water at least 20 minutes. Drain, rinse, chop mushrooms. Strain mushroom soaking liquid well. Loosen up meat with a fork. In a small pan, over med. heat, mash bread & milk until creamy. Add to meat along with onion, s & p, prosciutto, cheese and garlic. Mix well & add yolk. Roll mixture into a salami-like roll 2 1/2" thick. Roll loaf in crumbs and brown evenly over med heat in the oil & butter. Discard most of fat. Deglaze with wine (until reduced by 1/2) over med-hi heat, turning loaf twice. On med-lo, add mushrooms, & tom. paste (which has been dissolved well in mushroom liquid) Cover & simmer 20 mins., basting twice. Set cover askew & simmer another 20 mins. Slice meat 3/8" thick.