

Italian Meatloaf Roll

Serves 6-8

Preparation Time: 15 minutes

Cooking Time: 1 hour

olive oil, for frying

2 large fresh Italian style sausages

400g lean pork mince

400g veal mince

2 eggs

2 cloves garlic, crushed

4 spring onions, finely chopped

¼ cup tomato paste

½ cup breadcrumbs

1 teaspoon sea salt

¼ teaspoon freshly ground black pepper

1 bunch fresh continental parsley

2 sheets frozen puff pastry, thawed

tomato chutney or salsa, for serving

Quickly brown sausages on all sides in a lightly oiled frypan over high heat. Combine pork and veal mince, 1 egg, garlic, spring onions, tomato paste, breadcrumbs, salt, pepper and ¼ cup chopped parsley in a bowl and mix well. Place half the mince in a log shape on a baking paper lined oven tray, place the sausages along the length of the mince and shape remaining mince over the sausages to form a roll. Use the baking paper to 'roll' the log into a smooth shape. Bake at 180°C for 40 minutes. Allow to cool. Overlap one and a half pastry sheets to form a long rectangle and top with 1/4 cup parsley leaves. Place the meatloaf on the pastry, brush the edges with lightly beaten egg and enclose. Place on a baking tray seam side down. Glaze with egg. Cut remaining pastry into strips and use to decorate the roll. Glaze with egg. Bake 210°C for 20-30 minutes or until golden brown. Serve sliced hot or cold with tomato chutney and parsley for garnish.