



BARDING

STUFFING

GLAZING

SLICING

FESTIVE MEAT LOAF

A meatloaf baked in a Bundt pan, made with beef mince, a feta cheese, Peppadew® and onion marmalade stuffing, barded with overlapping bacon strips and basted with a tangy sauce. Served with baby potatoes and a fresh tomato and herb salad.

*Festive meat loaf can be served hot or at room temperature

Yield: 6-8 servings // Prep time: 20 min // Cooking time: 1 hour // Total time: 1 hours 20 minutes

BEEF



1 tablespoon Olive oil
1 large Onion, finely chopped
2 cloves Garlic, crushed
30 rashers Rindless streaky bacon (cut in half)
1 ½ cup Breadcrumbs, fresh
½ cup Milk
2 tablespoons Fresh thyme, stems removed and finely chopped
2 tablespoons Parsley, chopped
1 tablespoon Dried Oregano
1 tablespoon Dijon mustard
1 tablespoon Worcestershire sauce
1 tablespoon Tomato sauce
1 large Egg

1 kg Beef mince
½ cup Bacon, chopped
1 teaspoons Salt
½ teaspoon Black pepper, freshly ground
200 g Danish Feta, crumbled
½ cup Peppadews, chopped
¼ cup Onion marmalade

GLAZE

¼ cup Tomato sauce
2 tablespoons Brown sugar
1 tablespoon Dijon mustard

METHOD

PREPARE THE MEATLOAF:

1. Place the oven rack in the middle of the oven. Preheat the oven to 180° C. Coat the inside and tube of an 8-cup Bundt pan with lightly with oil.
2. Heat the oil in a pan over medium heat. Add the onion and garlic and cook for 5-6 minutes until softened. Set aside and allow it to cool.
3. Line an 8 cup Bundt pan with the bacon rashers, making sure that they overlap and cover the base and sides of the tin completely. This is the process of barding where meat is covered with fat or bacon keep the meat succulent and provide extra flavour.
4. Place the breadcrumbs and the milk in a bowl and leave until the milk is absorbed about 5 minutes. Add the onions, thyme, parsley, oregano mustard, Worcestershire sauce, tomato sauce, egg, mince, chopped bacon, salt and Pepper and mix gently (don't squeeze or overwork the mixture).
5. Place half of the meat mixture into the tin and press down gently into an even layer, place the crumbled feta, peppadews and onion marmalade over the mince. Cover with the remaining mince and press down using the back of a spoon to ensure an even meatloaf.
6. Place the tin on a baking tray and bake 40- 45 minutes, or until just cooked and liquid rises to the top of the pan. Remove from the oven and pour off as much of the accumulated liquid in the pan as possible. Invert the tin onto a rimmed baking tray lined with aluminum foil, by placing the lined baking tray on top of the Bundt tin. Carefully hold both the baking tray and the Bundt tin and flip over. Remove the Bundt pan off the meatloaf.
7. Mix together the tomato sauce, brown sugar and mustard and brush the meat loaf with the glaze, bake until the glaze darkens slightly about 10 minutes more.
8. Remove the baking tray from the oven and place on a cooling rack. Leave to cool for 10-15 minutes before adding garnishes and slicing. Serve with baby potatoes and a fresh tomato salad.