

Polpettone of Pork, Veal, Mortadella, Egg and Oregon Black Truffle

By Rocky Maselli

Ingredients:

1 pound ground pork
1 pound ground veal
1/4 pound ripe Oregon black truffle, diced
1/4 pound mortadella, cubed
4 sprigs thyme leaves, finely chopped
2 cloves garlic, finely chopped
several gratings of fresh nutmeg
2 eggs, beaten
1/2 cup bread crumbs
4 eggs, soft boiled
3 to 4 bay leaves
salt and pepper
extra-virgin olive oil

Instructions:

1. Preheat oven to 375°.
2. In a large bowl, combine the pork, veal, truffles, mortadella, thyme, garlic, nutmeg, beaten eggs and bread crumbs. Season with a pinch of salt and a few twists of cracked black pepper, then mix thoroughly.
3. Lightly oil a sheet of parchment paper approximately 18 x 12 inches. Place the meat mixture on it and with wet hands spread out into a rectangle about 1 inch thick. Place the soft-boiled eggs side by side down the center of the rectangle, on the long axis. Lift one end of the paper and roll into a close spiral or loaf shape. Press the ends closed and pat it to a neat log.
4. Situate the log in the middle of the paper, lengthwise. Press a few bay leaves into the top. Bring up the sides of the parchment, matching the long edges. Fold the long edges together two or three times down to the top of the roll. Close the ends like a parcel and fold under the polpettone. Your end result should be a log shaped parcel. Place it on a baking dish.
5. Place the dish on the middle shelf of the preheated oven and bake about 35 minutes, until internal temp is 145°. Let it rest for 10 minutes before serving, then open the parcel to drain off any juices for a little sauce, if you like. Slice and serve with a green salad or mashed potatoes.

Yield: 6-8 portions