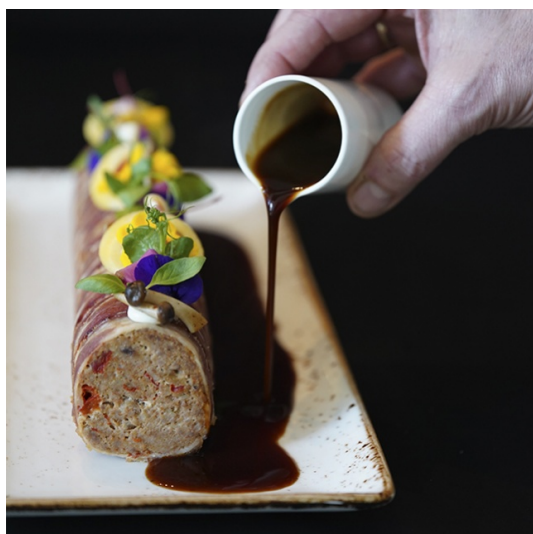


MEATLOAF WITH BEEMSTER GARLIC PUREE AND HÜGLI GLACE DE VIANDE



USED BRESC PRODUCTS



Bresc Dutch garlic
Beemster garlic puree
450g



Bresc Pomodori marinati
1000g



Hügli Glace de Viande

INGREDIENTS

10

- 1.5 kg mixed minced meat
- 18 slices of bacon
- 75 g breadcrumbs
- 4 eggs
- 100 g Bresc Pomodori marinati
- 10 g Bresc Dutch garlic Beemster garlic puree
- 1 dl Hügli Glace de viande

PREPARATION METHOD

Line a baking tin with the bacon slices. Mix the minced meat with all ingredients until smooth. Carefully place the meat mixture in the tin and press it down firmly. Fold the bacon slices over the top and close it neatly. Cook the meatloaf in a preheated oven or BBQ at 180°C for 60 minutes. Let it cool slightly, remove from the tin, and garnish as desired with sweet and sour beetroot, cress, edible flowers, or beech mushrooms.