



Meatloaf

- 500g (16oz) pork mince
- 500g (16oz) veal mince
- 6 rashers bacon, chopped in large, long strips
- 1 large onion, diced
- 2 cloves garlic
- 4 slices of tomato
- 1 carrot diced
- 2 eggs
- 1/2 tablespoon thyme
- 6 tablespoons brandy
- 2-3 Bay leaves
- Seasoning to taste

Thoroughly combine all the ingredients with the exception of the bay leaves.

Spray a large loaf tin with cooking spray then line bottom and sides of tin with bacon strips.

Place half the mince mixture into the tin then arrange tomato and carrots on top (keeping more to middle of tin)

Add the remaining mince mixture, pressing down so the bottom mixture blends in with top

Place bacon strips on top of mince and arrange bay leaves on top of bacon (refer to picture below)

Cover with foil and place loaf tin in a larger baking dish half filled with water (water bath)

Place in pizza oven at 180° C for approx 1 hour

Compliment the meatloaf with vegetables of your choice and a bed of rice topped with gravy.

