

Bacon-wrapped meatloaf

4-6 servings

800 g mixed minced meat
2 yellow onions
8 anchovy fillets
4 tbsp breadcrumbs
1 dl cream
1 dl milk
4 tbsp anchovy paste
2 eggs
2 tsp salt
0.5 tsp white pepper
1 tsp ground allspice
3 packages bacon

Preheat oven to 200 °C (392 °F).

Finely chop the onion and fry until soft.

Chop the anchovy fillets.

Soak the breadcrumbs in cream, milk and anchovy paste. Leave to stand for a few minutes.

Add the onion, minced meat, anchovy paste, eggs and spices. Mix together to form a smooth batter.

Wrap the bacon around a loaf tin. Add the minced meat and flatten. Fold over the bacon.

Bake in the oven for about 45 minutes until it reaches an internal temperature of 72 °C (162 °F).

Pour off the fat. Can be used for sauce.

Let the loaf rest for 20 minutes before cutting.