

PALMINA

Polpettone (Lamb and Veal Meatloaf) a food pairing with Nebbiolo

from a recipe by Mario Batali

1 pound ground lamb
1 pound ground veal
Pinch crushed red pepper flakes
1/2 cup freshly grated caciocavallo or pecorino Romano
1/2 bunch Italian parsley, finely chopped
4 sprigs thyme leaves, finely chopped
2 cloves garlic, finely chopped
Several fresh gratings of nutmeg
1 egg plus 1 yolk, beaten
1/2 cup bread crumbs
Salt and pepper
All-purpose flour
1 cup extra-virgin olive oil
1 lemon, segmented and finely chopped

1. In a large bowl, combine the lamb and the veal, red pepper flakes, cheese, parsley, thyme, garlic, nutmeg, egg, and bread crumbs. Season with salt and pepper, and mix well to make a homogenous mixture.
2. Form the mixture into a loaf and dust the entire surface with all-purpose flour.
3. In a Dutch oven, heat the olive oil over medium heat and add the loaf. Brown on all sides in the oil and cook over low for 90 minutes.
4. Slice and serve with lemon alongside.