



Polpettone al Forno

Ingredients

- 1 cup white bread - crusts cut off and torn into pieces
- 1/4 cup milk
- 8 ounces ground beef
- 8 ounces ground pork
- 2 tablespoons grated parmesan cheese
- 1 clove garlic - minced
- 4 ounces white wine
- 1 tablespoon [Fustini's Tuscan Herb olive oil](#)
- 3 eggs
- 2 tablespoon Italian Parsley - chopped - plus more for baking pan
- 1 tablespoon rosemary - chopped - plus two rosemary sprigs
- 1 teaspoon mint - chopped
- 1/4 teaspoon nutmeg
- Salt and white pepper
- Flour as necessary
- Bread crumbs as necessary
- 4 tablespoons butter
- [Fustini's Robust SELECT olive oil](#)

Sharon's Hint

Served with fettuccini and tomato sauce

Directions

Step 1.

Preheat oven to 350 degrees. Place bread in large bowl and pour milk over top. Let soak 10 minutes. Add beef, pork, cheese, garlic, wine, Fustini's Tuscan Herb EVOO, one egg, parsley, rosemary, mint nutmeg salt and pepper and mix very well. Divide mixture into two loaves and pat the loaves hard to be sure any air is gone from the inside of the loaf.

Step 2.

Place flour in one bowl, mix the other two eggs in another bowl, and the breadcrumbs in a third bowl. Bread the loaves by rolling in flour and patting off excess, rolling in eggs and rubbing the eggs in and finally in the bread crumbs. Place rosemary sprigs and parsley on baking dish.

Place loaves on top of the herbs and dot with butter. Bake in preheated oven 30 to 45 minutes. Slice and serve with Fustini's Robust Single Varietal EVOO and salt and pepper.