



MEATLOAF (VEAL & PORK)

ROAST



FOR BEST RESULTS, ROAST THIS CUT

CORE TEMPERATURES	°C	°F
WELL DONE	72	160

The core temperature is taken with a thermometer from the very centre of the meat.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!

Jeff Baker

Executive Development Chef

METHOD

- 1 Remember, after removing your meatloaf from the packaging bring to room temperature.
- 2 Preheat your oven to 200°C for fan assisted or 220°C for ovens without a fan (gas mark 7).
- 3 Place the meatloaf into a heavy based roasting tray.
- 4 Next place in the centre of the oven and roast for 40 - 45 minutes reaching a core temperature of minimum 72°C.
- 5 Remove from the oven, and keep warm by covering with a sheet of tin foil.
- 6 Rest for a few minutes before carving.

SERVING SUGGESTION

Serve with a rich homemade tomato sauce spiked with a little grain mustard and lots of buttery mashed potatoes.

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