



Creamy potato stew with the best meatloaf

Total time:
2 hours

Meal:
lunch

Servings:
6 – 8 servings

Ingredients:

For the meatloaf:

500 g minced pork
500 g minced beef
250 g English bacon (slices)
2 bread rolls
0.5 dl milk
8 eggs
4 cloves of garlic
1 onion
1 tbsp marjoram
1 tbsp salt
1 tsp fresh thyme leaves
black pepper (to taste)

For the potato stew:

1 kg potatoes
250 ml whipping cream
3 bay leaves
6 black peppercorns
6 allspice berries
6 pink peppercorns
2 tsp salt
2 tbsp plain flour
1 tbsp vinegar

For garnish:

A handful of chopped dill

Method:

1. Preparing the meatloaf:

Cook 5 eggs (8 minutes in boiling water), cool them and peel them. Preheat the oven to 185 °C. Cut the bread rolls into cubes, drizzle with milk and set aside.

In a bowl, mix the minced meat, garlic, onion, spices, herbs, 2 eggs, 1 egg yolk and the soaked bread rolls. Work the mixture well. Place the bacon slices on a board, spread the meat mixture on top, add the eggs and roll up. Brush with beaten egg white and bake for 50–55 minutes.

2. Preparing the potato stew:

Cut the potatoes into cubes, cover with water (1–1.2 L) and add bay leaves, salt and spices. Cook until almost tender.

Pour in the cream and bring to a boil. Mix the water and flour thoroughly, add to the pot and cook until thickened. Remove from the heat, add the vinegar and chopped dill.

Serve the potato stew with sliced meatloaf and garnish with fresh dill.