

Petro Vaselo

The soul of our soil

ROȘU DE PETRO VASELO

TRADITIONAL LAMB OFFAL MEATLOAF

servings 6

total time 45 min

INGREDIENTS:

- 1 kg lamb offal (liver, kidney, heart)
- 1 large onion
- 2 bunches spring onions
- 2 bunches spring garlic
- 5 eggs
- 150g butter
- 1/2 cup breadcrumbs
- salt and pepper
- 1 bunch fresh parsley

METHOD:

Wash the offal in cold water, put it in a pan, cover with water and bring to a low simmer for 10-15 minutes. Skim the foam from the surface as it forms. Remove the meat and leave to cool. Also hard boil (separately) 3 of the eggs.

Once cold, the offal can be finely minced through the mincing machine using the big holes cutter. Season with a pinch of salt and pepper. Chop the onion (not the spring onion) and sweat in a pan with a drop of oil until translucent and soft. Add to the pan the meat mixture mix well and cook on a low fire for 5-6 minutes. Leave to cool.

Finely chop the spring onion and the garlic, the parsley as well. Beat the 2 remaining eggs well. Mix the meat with all these ingredients well.

Butter well the tray on all sides, dust it well after with the breadcrumbs. Add a layer of the meat mixture then place the boiled eggs in the middle and along the tray length.

Complete with the remaining mixture.

Place the tray in a preheated oven at 180° C, for 45 minutes (or less) until nice and brown on the surface.