

Recipe:

Ingredients:

- * 500 g minced beef
- * 100 g grated Parmesan cheese
- * 100 g pistachio-flavored mortadella
- * 4 tablespoons olive oil
- * 400 g soft egg
- * 1 clove garlic
- * 2 medium eggs
- * 2 tablespoons capers, drained
- * Salt and pepper to taste

Steps:

1. Cook the beef in a Steam&Fry dish, let it cool, and cut it with a knife.
2. Mix the minced meat with the diced mortadella, capers, and minced garlic.
3. Once well mixed, add the eggs and extra virgin olive oil.
4. Mix well, then shape the mixture into a cylinder.
5. Let it rest in the refrigerator for at least half an hour before placing it in a preheated oven at 180°C (356°F).
6. Serve the polpettone hot, garnished with some grated Parmesan cheese.