



Polpettone Stuffed With Eggplant And Provolone

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By Mark Bittman | Time: 1 1/2 hours | Yield: 8 servings

8 ratings

Ingredients

2 ¼ pounds eggplant, unpeeled
½ cup plus 2 tablespoons extra-virgin olive oil, plus more for brushing
3 whole garlic cloves
5 small ripe tomatoes or 5 whole canned tomatoes
Salt and freshly ground black pepper
½ cup chopped fresh basil
10 ounces bread, crusts removed
About 1 cup whole milk
3 ½ ounces (3 cups) grated Parmesan
2 large eggs
14 ounces ground veal
10 ounces ground pork
7 ounces smoked provolone, grated

Preparation

1. Preheat the oven to 350. Oil a 10-inch-long roasting pan, and line with parchment.
2. Cut the eggplant into small pieces. Heat a large heavy skillet over medium-high heat until hot. Stir in 1/4 cup of the oil, then add half the eggplant and cook, stirring occasionally, until browned, 5 to 6 minutes. Transfer the eggplant to a paper-towel-lined platter, and cook the remaining eggplant with 1/4 cup of the oil; transfer to the platter.
3. Add the remaining 2 tablespoons of oil to the skillet along with the garlic cloves and cook, stirring occasionally, until golden, about 4 minutes. Chop the tomatoes, and add to the skillet with a large pinch of salt and some pepper, and cook until their juices have evaporated, about 3 minutes. Stir in the basil and reserved eggplant, then remove the skillet from the heat. Discard the garlic, and season with salt to taste.
4. Tear the bread into pieces and place in a bowl, then cover with the milk and let stand for 5 minutes. Squeeze the bread, and discard any excess milk; whisk in the Parmesan and eggs with the bread, along with a pinch of salt and pepper. Add the meats, combining well with your hands.
5. Place a piece of parchment paper on a work surface. Using your hands, pat the meat mixture into a 10-by-8-inch rectangle (about 3/4 inch thick). Spread the eggplant sauce over top, leaving a 1-inch border, then sprinkle the provolone evenly over the sauce. Using the parchment as a guide, roll the meat around the filling, pinching the ends to seal and form a loaf. (If there is excess meat, cook and eat it separately.) Carefully transfer to the roasting pan.
6. Brush the meatloaf with some oil, then bake until cooked through, about 45 minutes.