Italian Meatloaf Rolls

Juicy Meatballs with Pancetta in a Spicy Tomato Sauce

Medium | 4 Servings | 50 min.



These **Italian meatloaf rolls** combine juicy ground beef, aromatic herbs, and savory pancetta with a fruity tomato sauce. Braising them in the oven results in exceptionally tender rolls and an intense blend of meat juices, herbs, and ORO di Parma Sugo vegetables.

Ingredients

2 onions (about 200 g)

2 garlic cloves

1 sprig of rosemary

4 sprigs of thyme

800 g ground beef

1 egg (size M)

20 g breadcrumbs

1 tsp salt

Pepper to taste

12 slices of pancetta (about 120 g)

600 g ORO di Parma Vegetable Sugo

1 tbsp olive oil

Step 1: Prepare the herbs and vegetables

Peel the onions and garlic and dice them finely. Wash the rosemary and thyme, shake them dry, and finely chop the leaves and needles.

Step 2: Make ground meat

Thoroughly mix the ground beef with the egg, breadcrumbs, salt, chopped herbs, and half of the diced onion and garlic. Season with pepper to taste.

Step 3: Shape the meatloaf rolls

Form 12 equally sized rolls from the ground meat mixture. Wrap each roll with a slice of pancetta.

Step 4: Sauté the meatballs

Heat the olive oil in a roasting pan or large skillet. Sear the meatloaf rolls in batches on all sides until they turn golden brown. Then remove them from the pan.

Step 5: Make tomato sauce

Sauté the remaining diced onions and garlic briefly in the cooking fat. Add the ORO di Parma Vegetable Sugo and bring to a boil. Season to taste with salt and pepper.

Step 6: Braise in the oven

Place the meat rolls in the sauce. Bake in a preheated oven at 150 °C (top and bottom heat) for 20–30 minutes, until the rolls are fully cooked.

Used products:



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