the hungarian meatloaf

roast

cooking time from: 45 minutes

method

Remember, after removing your meatloaf from the packaging bring to room temperature.

Preheat your oven to 180°C for fan-assisted or 200°C (gas 6) for ovens without a fan.

Place the meatloaf into the middle shelf of the oven on a roasting tray.

Roast for approximately 45 minutes basting once or twice as it cooks, the core temperature should read a minimum 70°C before resting.

Remove from the oven, and keep warm by covering with a sheet of foil.

Rest for a few minutes before carving.

serving suggestions

Serve with a rich tomato sauce & crushed potatoes.

The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!

Jeff Baker

Executive Development Chef

for best results, roast this cut

Core Temperatures	Out of the Oven	After Resting
Medium	58-60°C	62-65°C
Well Done	65-68°C	72-75°C

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