



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Turkey Ricotta Meatloaf (adapted from Lidia Bastianich's *Cooking from the Heart of Italy*)

Serves 8

½ cup milk
1 cup stale bread cubes, crusts removed (from 2 slices sandwich bread)
2 pounds ground turkey
2 large eggs
10 ounces ricotta
4 ounces (1 cup) mozzarella, shredded
2 shallots, grated
1 ounce (½ cup) grated parmesan cheese
¼ cup minced parsley
pinch nutmeg
½ teaspoon salt
¼ teaspoon black pepper
8 ounces pancetta, thinly sliced

1. Adjust an oven rack to the middle position; heat the oven to 375 degrees.
2. In a large bowl, mix the milk and bread; set aside for 10 minutes, stirring occasionally. When the bread is saturated with milk, use a fork to mash the mixture until it's smooth. Add the turkey, eggs, ricotta, mozzarella, shallots, parmesan, parsley, nutmeg, salt and pepper to the bowl with the bread. Use your hands to mix the ingredients until evenly incorporated.
3. In a 9 by 13-inch pan, shape the meat mixture into a cylindrical loaf shape about 12 inches long. Drape the pancetta slices over the loaf, tucking the slices under the bottom. Cover the pan with aluminum foil.
4. Bake, covered, for 30 minutes. Remove the foil; bake for an additional 45 minutes, until an instant-read thermometer reads at least 170 degrees when inserted into the middle of the loaf. Let the meatloaf rest 10 minutes before slicing and serving with the accompanying juices in the pan.