

POLPETTES
with
Mozzarella and Tomato
Serves nine

Ground lamb	1¼ pound
Ground pork	1 pound
White bread	1 slice – crust removed
Milk	4 tbsp
Eggs	2, beaten
Dry breadcrumbs	1 cup
Beefsteak tomatoes	2 large
Mozzarella cheese	1½ lb.
Fresh oregano, chopped	1 tbsp
Anchovies, canned & drained	16 fillets
Salt and freshly ground pepper	To taste

Place the bread and milk into a small saucepan and gently heat until the bread absorbs all the milk. Mash to a pulp and let cool..

Put lamb and pork into a large bowl and combine well. Add the bread mixture and the beaten eggs. Season with salt and pepper. Mix well and shape mixture into eight 3½” patties.

Sprinkle breadcrumbs on a plate and dredge the patties, coating them thoroughly.

Heat about ¼ “ of vegetable oil in a large frying pan. Add the patties and fry for 2 minutes on each side until brown.

Preheat oven to 400° F

Transfer to a greased ovenproof dish, in a single layer. Lay a slice of tomato on top of each patty, sprinkle with oregano and season with salt and pepper. Place a mozzarella slice on top of each. Arrange two strips of anchovy, placed in a cross on top of each slice of mozzarella.

Bake for approx 10 - 15 minutes until the mozzarella has melted.

Serve hot, straight from the dish.