



GEORGIE'S FLORENTINE MEATLOAF WITH PATATE DOLCI (YAMS)

Ingredients:

- 1 pound lean minced beef
- 1/2 pound finely minced prosciutto (or smoked ham)
- 1 raw egg
- 1/4 cup shredded fresh parmesan
- Salt and pepper
- 2 hard-boiled eggs
- 1 medium onion
- 1 large carrot
- 1 large stalk of celery
- 1/4 cup extra virgin olive oil
- Pinch of nutmeg
- Flour
- 1 cup of good beef broth
- 1 1/2 pounds *patate dolci* (yams)

Mix the meats with the raw egg, parmesan, salt, pepper and nutmeg. Place the hard-boiled eggs in the the middle of the meat, folding over the mixture to form a loaf. Dust with flour.

Chop the onion, celery and carrot, and put into a deep frying pan with the olive oil. Stir well until coated. Cook over moderate heat until vegetables are soft.

Add the meatloaf and cook until the crust is golden.

Pour beef broth into a small bowl, whisk in 1 tablespoon of flour. Pour over meatloaf.

Chop yams into 2 inch pieces and place around meatloaf, on top of other vegetables.

Lower the heat, cover and cook for about 45 minutes, stirring gently every so often.