Roasted Garlic and Rosemary Rissoles

Ingredients

500 g beef mince

500 g pork mince

1 large egg

½ cup plain bread crumbs

½ medium onion finely minced or grated

1 medium bulb of roasted garlic

1 spring of fresh rosemary, chopped finely

1 tsp Worcestershire sauce

salt & black pepper

6 fresh rosemary springs

6 raw garlic cloves

1 – 2 tbsp olive oil to add to the baking dish

Method

To roast garlic:

Take loose skin off the garlic bulb and cut off the tip of the garlic cloves, still in the bulb. Rub garlic bulb with a little bit of olive oil and wrap it in foil. Preheat the oven to 204 C, place wrapped garlic on a baking sheet and bake for 30-35 minutes, depending on the size of the garlic bulb. (This can be made the day before and you can just refrigerate roasted garlic until ready to use.)

Preheat the oven to 180C and rub the casserole dish with some olive oil.

In a large mixing bowl, combine ground beef, ground pork, egg, bread crumbs, minced onion, minced rosemary, Worcestershire sauce, salt and pepper. Carefully peel roasted garlic and take out the roasted garlic cloves. Add them to the bowl. Mix very well, until all ingredients are completely incorporated.

Roll about 3cm rissoles and place them snugly in the casserole dish. Very easy way to make equal sized meat balls, is to add mince to the palm of your hand, press down like a patty, then roll.

Stick individual, raw garlic cloves in between rissoles and add rosemary springs on top.

Cover the casserole dish with foil and bake for 35 minutes.

Take off the foil and bake for another 10-15 minutes. Remove from the oven and check if the mince is cooked.