



Sunday lunches from around the world. Today let's visit Romanian....

Ingredients:-

2 lbs / 1 kg ground sirloin

10 oz / 150 g bacon

5 ? 6 juniper berries

2 ? 3 cloves

½ teaspoon thyme

10 pepper berries

3 tablespoons meat Stock

Method:-

(1) Cube half of the bacon.

(2) Add to the ground meat mixture the cubed bacon and the finely ground spices.

(3) Mix well.

(4) Place the meat mixture on a cutting board on which you spread some bread crumbs.

(5) Shape it like a roll.

(6) Wrap in the remaining bacon.

(7) Place in a bread baking dish which you greased with lard.

(8) Pour a little melted lard over it and bake at 180C for 45 to 60 minutes.

