

## Meat Loaf with mushrooms



### Ingredienten:

- 150 g Brugge butter
- 120 g mushrooms
- 1 lemon
- 150 g lean, diced bacon
- 150 g grated, mild Brugge cheese
- 3 shallots
- 4 slices of multi-grain bread
- 1 tbsp mustard seeds
- Black pepper
- ½ tsp sea salt
- ½ tsp chopped thyme
- ½ tsp coriander powder
- A pinch of nutmeg
- 500 g minced beef
- ¼ litre vegetable stock
- Red currant jelly
- Olive Oil
- 1 sheet greaseproof paper
- 1 cake tin

### Preparation:

1. Finely slice the shallots and fry them briefly with the bacon in 50 g butter.
2. Dice the bread including crusts and fry with the bacon mixture, adding the vegetable stock.
3. Let this infuse for 15 minutes away from the heat.
4. Then stir into the mixture the mince, cheese, mustard seeds, thyme, coriander powder, 100 g melted butter, nutmeg, pepper and salt.
5. Slice the mushrooms, baste with lemon and add to the mixture.

6. Line a baking tin with greaseproof paper then put the mixture on top.
7. Bake this in a pre-heated oven for 75 minutes at 200 °C.
8. Let this harden in the fridge for at least 2 hours and serve with lettuce, red currant jelly and olive oil.

4 personen  
240 min  
Main dish  
2

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**Source URL:** <https://www.bruggecheese.com/recipes/meat-loaf-mushrooms>