



Two Tubers

All things potato and truffle

Meatloaf Cup Cakes

Ingredients

1 medium onion
3 cloves garlic
1 tsp Dijon mustard
500g pork and beef mince
1/3 cup Panko breadcrumbs
2 tbsp. Worcestershire sauce
½ cup Barbeque sauce of choice
1 egg
½ cup additional barbeque sauce
1 tbsp. brown sugar
1 tbsp. apple cider vinegar
1 tsp Dijon mustard (optional)
2 medium yellow potatoes for mashing. I used Mayan Twilight
1 medium purple or red potato to mash for piping. I used Midnight Pearl
Butter and milk to make a smooth mash.

Method

Peel onion and grate on the coarse side of the grater. Place in a large bowl. Peel and finely dice garlic and add to onions with mustard. Place pork and beef mince in a bowl with panko, Worcestershire sauce, Barbeque sauce and egg. Mix to combine, but do not over-mix. I use my hands and throw the meat back into the bowl to combine without overworking. Once combined, place in a covered bowl in the refrigerator for a couple of hours to let the flavours develop.

Oil the muffin pan cups and place two dessert spoons of mince mix in each cup. Using the back of the spoon, smooth out the edges of the mince and mound the centre of each to resemble a cupcake. Bake at 160 degrees for 20 minutes. Meanwhile, make the glaze by placing the additional barbeque sauce, brown sugar, and Apple cider vinegar in a bowl. Mix to combine and taste. If it lacks a bit of spice, add the mustard. The barbeque sauce I used was sweet, and the glaze needed the mustard.

Remove the meatloaf cupcakes from the oven and spoon the glaze over each. Return to the oven for 10 to 15 minutes until the glaze has set. Remove from the oven and allow to cool.

Peel and chop the yellow potato. Place in a saucepan with water and boil until tender. Mash in a bowl, adding butter and milk to create a smooth mash. Peel, chop and boil the purple or red potato. While cooking the potato, use a palette knife or knife to spread the yellow mashed potato over each meatloaf to resemble icing. When the purple potato is tender, mash it and place it in a piping bag with a drop flower piping tip or tip of choice. Pipe flowers around the edge of each meatloaf so it resembles an iced cupcake. When ready to serve, place the 'cakes' in a 180-degree oven for 10 minutes to heat through and set mash. Serve it as is or put it inside a muffin wrapper for presentation.