

Stuffing

Can prepare 2 days prior,
and cooked the day before.

Ingredients

- ❑ 400g chicken mince
- ❑ 650g fresh bread crumbs
- ❑ 1 medium onion, chopped finely
- ❑ $\frac{1}{2}$ celery stick, chopped finely
- ❑ Mixed fresh herbs - thyme, basil, marjoram - Diced at last moment
- ❑ 2 eggs
- ❑ 120g butter
- ❑ Salt & pepper

Method

- ❑ Melt the butter in a frying pan and add the finely chopped onion and cook a little before also adding the celery. Cook over a low heat about 10 mins until ingredients are soft.
- ❑ Add herbs once onion is cooked, season at each stage
- ❑ Add to fresh breadcrumbs, chicken mince - mix by hand
- ❑ Fold in the beaten eggs and combine well.
- ❑ If the mixture needs moisture, add milk
- ❑ Form stuffing into a sausage shape and wrap in plastic wrap, twisting ends tight improve and hold shape. Cover well with foil (No, the plastic will not melt!)
- ❑ Bake in a 120°C oven - whilst turkey is cooking, for approx 25-30min (Core temp 62-63°C)

The above is a base-stuffing recipe. You can make various alternatives, for example:

1. Port wine marinated fig and pine nut
2. Wild mushrooms, chicken liver, parsley and green peppercorn.
3. Dried apricots and walnut
4. Cranberries

For the perfect stuffing...

- Use day old bread or allow fresh bread to dry slightly. Do not use old, packet or stale bread crumbs as it will add a tired flavour to your stuffing and increase the need for extra seasoning.
- Always taste and correct the seasoning before baking. Remember that stuffing will absorb additional flavours and moisture as it cooks and expands during the process.
- The amount of liquid in stuffing is a matter of personal taste. Many prefer it steamy and soft, or dry and crunchy.