
Stuffings

Chestnut, Fig and Sausage Stuffing

Serves 6

This stuffing is a deliciously different way of enjoying your Thanksgiving and Christmas turkey, goose, ham or duck. Please note that this recipe is to cook the stuffing in its own dish. To cook inside the bird, take the stuffing mix at the end of stage 2 below and fill the bird's cavity - a 9-10lb (4.5kg) Turkey will need about 2 ½ hours in a moderately hot oven 390°F (200°C,) because the stuffing must be cooked through.

- 400g/14 oz Sierra Rica Peeled and Cooked Chestnuts - Jar or Vacpack
- 170g/6 oz dried Figs
- 225g/8 oz Pork sausage meat
- 3 large shallots, chopped
- 2 celery stalks, chopped
- 150g/1 cup Vegetable or Chicken stock
- 2 tsp Olive oil or butter to grease the dish
- 3 tbsp brandy
- ½ tsp dried thyme
- 4 cups coarsely ground breadcrumbs from 1 - 2 day old crusty loaf


1 - Preheat the oven to 180° (350°F) and butter / oil a baking tray / dish of some 8" x 8" x 2" deep.

Sauté the sausage meat in a large frying pan over medium-high heat for about 5 minutes until it is brown and cooked through, breaking it into small pieces with a fork. Add the chopped shallots and celery to the pan and sauté for 5 minutes. Chop the figs into ½" cubes and add to the pan with ½ cup of the vegetable / chicken stock, the brandy and thyme and bring to the boil. Reduce the heat, cover and simmer for 5 minutes until the figs are tender.

(Continue)

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- 2 - Chop the Chestnuts into quarters and mix with the breadcrumbs and sausage mixture in a large bowl. Stir in the remaining ½ cup of vegetable / chicken stock. Season to taste with salt and pepper.
 - 3 - Transfer the stuffing to the prepared baking dish and cover with foil. Bake in the oven for 25 minutes and then remove the foil before baking for another 5 - 10 minutes until the top of the stuffing begins to brown.
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