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## Stuffings

### Chestnut and Apple Stuffing

*This festive stuffing is taken from Elizabeth David's French Provincial Cooking  
Published by Penguin*

Sufficient to stuff a 5.5Kg/12lb turkey or goose

- 500g/1lb Sierra Rica Peeled and Cooked Chestnuts – Jar or Vacpack
- 500g/1lb sweet apples
- 170g/6oz salted or fresh belly pork
- 2 shallots
- parsley
- 1 egg beaten

1 - Cut the pork into small dice and cook in a little water for 10 minutes.

2 - Peel and core the apples and stew them in a very little water until reduced to a puree.

3 - Mix with the pork and the roughly broken up chestnuts.

4 - Season with salt and pepper and the finely chopped shallots and parsley and bind with the beaten egg. Stuff the bird

\* This stuffing can be made a day or two in advance but remember to take it out of the refrigerator some time before cooking the turkey. If it is too cold when the bird is put in the oven it will be so long before the heat penetrates that it will not do its work of lubricating the bird.

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