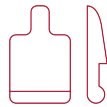




Pear, Fennel and Brazil Nut Christmas Stuffing



DIFFICULTY: EASY



PREPARATION TIME: 30
MINUTES



COOKING TIME: 45 MINUTES



SERVES: 8 TO 10

Ingredients

200g Turkish bread, cut into 8mm to 10mm cubes

2 tbsps olive oil

100g prosciutto, sliced into strips

1 large brown onion, chopped

2 cloves garlic, chopped

1 small fennel bulb, chopped

¼ cup chopped sage leaves

½ cup chopped continental parsley

2 firm pears, chopped

Salt & pepper

60g butter, melted

1 cup chicken stock

½ cup chopped Brazil nuts

Method

To make this Christmas stuffing recipe, preheat the oven on CircoTherm® to 180°C and place the wire rack on shelf 2.

Place the cubed bread into a large mixing bowl.

Heat a large frying pan over a high heat, Induction level 8.

Add half the oil then add the prosciutto, onion and garlic and fry for 4 to 5 minutes or until the onion is golden and the prosciutto is becoming crispy.

Add the fried mixture to the bread. Return the pan to the heat and add the remaining oil. Sauté the fennel for 2 to 3 minutes or until lightly golden. Add this to the bread mix with the remaining ingredients and mix well.

Spoon the mixture into a greased 2 litre oven proof dish. Cover with foil and cook for 15 minutes.

Remove the foil and continue to cook for 25 to 30 minutes or until Christmas stuffing is golden.

Notes
