

# Classic Chestnut Stuffing for Turkey or Pork

This quantity of chestnut stuffing makes enough for a 6 kg turkey or can be used to fill a rolled loin of pork. If you prefer to cook the stuffing separately, fill greased muffin tins and bake at 180oC for 30 minutes. Don't be put off by the list of ingredients – this stuffing is easy and delicious.

## **Ingredients**

80 g butter  
300g frozen peeled (or vac-packed) chestnuts, chopped  
200g prosciutto or pancetta, diced  
1 large onion finely chopped  
200g pork mince (from good quality pork sausages)  
1 tablespoon muscat or port  
5 cups fresh white breadcrumbs  
2 tablespoons freshly chopped parsley  
1 teaspoon freshly chopped sage leaves  
1 teaspoon freshly chopped thyme  
Zest of 1 lemon, finely grated  
2 large eggs  
Salt  
Freshly ground black pepper



## **Method**

Heat butter in a frying pan and gently sauté the onion, prosciutto and chestnuts until the onion is soft. Add sausage meat and sage and sauté until meat changes colour. Stir in wine and then tip contents of frying pan into a bowl. Add the remaining ingredients, stirring to combine. Allow to cool completely before stuffing the turkey and do not stuff more than 6 hours before cooking.

Based on a recipe from The Cooks Companion and used with permission from the original author Stephanie Alexander