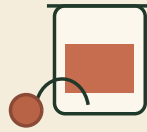


STUFFING

Chestnut Stuffing Roll

Chestnuts add texture and sweetness to a sage stuffing that is shaped into a bacon-wrapped roll for easy slicing.



STUFFING RESULT REFERENCE Wheeler Cowperthwaite / CC BY 2.0
Representative sage-stuffing photograph; it is not the exact chestnut-and-bacon ro

 DIFFICULTY Intermediate	 PREP 30 min	 COOK / WAIT About 1 hr	 YIELD Serves 8
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INGREDIENTS

- 1 tbsp butter
- 3 onions, chopped
- 15 g sage, shredded
- 200 g cooked, peeled sweet chestnuts
- 100 g hazelnuts
- 100 g breadcrumbs
- 1/2 tsp ground mace
- 2 large eggs, beaten
- 2 tbsp butter, plus extra if serving with fried sage
- 15 rashers streaky bacon
- A few sage leaves to serve, optional

EQUIPMENT

- Large frying pan
- Mixing bowl
- Food processor
- Large sheet of foil
- Baking tray

METHOD

-  Melt 1 tbsp butter and gently cook the onions for 10-15 minutes until very soft. Stir in the shredded sage for the final minute, then cool slightly.
-  Pulse the chestnuts and hazelnuts separately to a coarse chop. Mix them with the onions, breadcrumbs, mace and beaten eggs, then season.
-  Lay overlapping bacon rashers on a large buttered sheet of foil. Shape the stuffing into a log, wrap it in the bacon and then seal it tightly in the foil.
-  Bake at 200 C / 180 C fan / gas 6 for 30 minutes. Unwrap, raise the oven to 220 C / 200 C fan / gas 7 and cook for another 30 minutes until the bacon is crisp and the centre is cooked through.
-  Rest briefly, then slice. Fry a few sage leaves in butter for serving if you like.



SAFETY & STORAGE

Use cooked, peeled sweet chestnuts only. Because this recipe contains egg and bacon, cook it fully through before serving and chill leftovers promptly.

SOURCE Good Food - Chestnut stuffing roll