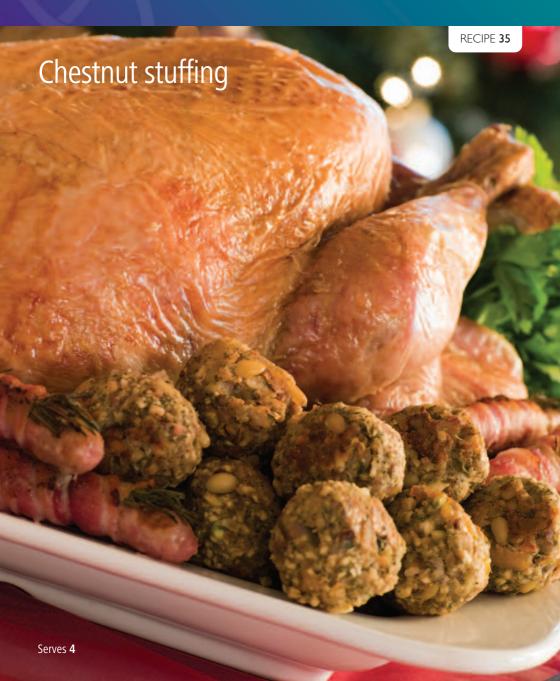
A Taste of ANGUS





Chestnut stuffing

Ingredients

250g tin chestnuts

120g butter

10 spring onions (finely chopped)

I carrot finely diced

I leek finely diced

2 Granny Smith apple peeled and chopped

I jar cranberry sauce

Sprig of thyme

Salt/pepper

Handful fresh breadcrumbs

Method

- Gently fry off the spring onions, carrot and leeks in the butter.
- 2. Add the chopped apple.
- 3. Add the cranberry sauce.
- 4. Sprig of thyme.
- 5. Add the chestnuts.
- 6. Mix all together and season.
- 7. Add enough crumbs to bind the mixture.
- 8. Cook in a loaf tin, or roll into balls or stuff the neck end cavity of your christmas bird.







Serves 4

Restaurant 56

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