

Panettone Stuffing



Italian sweet bread mixed with sausage meat, fresh herbs and garlic. This recipe is perfect for any gifted panettones you have lying around.

Ingredients

- 1 onion, chopped
- 200 g pork sausage, uncased
- 1 bunch fresh mint
- 1 bunch fresh parsley
- 5 cloves garlic
- 2 tbsp capers
- 1 tbsp olive oil
- 3 tbsp red wine vinegar
- 250 g panettone, toasted and torn into bite sized pieces
- 1/4 cup pistachios or any leftover nuts you have, roughly chopped

Method:

1. In a fry pan over medium heat, drizzle a bit of olive oil, add onion, and sausage and cook till brown. Season to taste and set aside to cool.
2. In a food processor, pulse the mint, parsley, garlic, capers, olive oil and vinegar until smooth. Season with salt and pepper.
3. In a large bowl, combine the herbs with the panettone, pistachios and sausage mix and mix well.
4. Place mixture in an ovenproof dish and bake at 180C for 20-30 minutes or until cooked, or alternatively you can use it to stuff any protein of your choice like a chicken, turkey or lamb leg.