



# CORNBREAD SAUSAGE STUFFING FOR ROAST TURKEY

## QimiQ BENEFITS

- Fillings remain moist for longer
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 1 TURKEY

<b>500 g</b>	Pork sausage meat
<b>1000 g</b>	Cornbread
<b>150 g</b>	Onion(s), finely chopped
<b>50 g</b>	Garlic, finely chopped
<b>200 g</b>	Celery, finely sliced
<b>100 g</b>	Carrot(s), finely sliced
<b>100 g</b>	Butter
	Salt and pepper
<b>50 g</b>	Sage, thyme and parsley, finely chopped
<b>500 g</b>	QimiQ Classic, unchilled
<b>250 ml</b>	Chicken stock
<b>200 g</b>	Egg(s)
<b>50 g</b>	Butter, to brush

## METHOD

1. Cook the sausage meat stirring constantly, over medium heat until cooked through and crumbly. Put to one side.
2. Dice the cornbread into 1 cm cubes and toast in a hot oven at 175° C for approx. 10 minutes and crispy.
3. Sauté the onion, garlic, celery and carrots in the butter, season to taste with salt and pepper and add to the sausage meat. Add the cornbread and herbs and mix well.
4. Whisk QimiQ Classic smooth. Add the chicken broth and eggs, mix well, pour over the bread mixture and adjust the seasoning. Use to stuff a 7 kg turkey and place the remaining stuffing into a greased baking pan.
5. Bake the stuffing at 160° C for approx. 1 hour.