



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

500 g	Pork sausage meat
1000 g	Cornbread
150 g	Onion(s), finely chopped
50 g	Garlic, finely chopped
200 g	Celery, finely sliced
100 g	Carrot(s), finely sliced
100 g	Butter
	Salt and pepper
50 g	Sage, thyme and parsley, finely chopped
500 g	QimiQ Classic, room temperature
250 ml	Chicken stock
200 g	Egg(s)
50 g	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 1/2 inch cubes and toast in a hot oven at 350° F 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 320° F for approx. 1 hour.