

DEVON COOKERY SCHOOL

Sausage and Sage Stuffing

80g stale bread
50g vac-packed chestnuts
400g sausage meat
1 onions
3 sage leaves, finely chopped
2 rashers of higher-welfare smoked streaky bacon
1 whole fresh nutmeg , for grating
1 lemon, zested
1 orange, zested

1. Preheat the oven to 190°C/375°F/gas 5.
2. Finely chop the onion and place into a bowl with the sausage meat
3. Tear the stale bread into small chunks and whiz into breadcrumbs. Add these to the bowl, then crush and crumble in the chestnuts.
4. Blitz or finely chop the sage leaves, roughly chopped bacon and 1 level teaspoon of white pepper and a good pinch of sea salt.
5. Finely grate in a quarter of the nutmeg, the zest of half a lemon and just 2 or 3 gratings of orange or clementine zest into the bowl.
6. Because the pork is raw, you're committed to seasoning it well, so add another pinch of salt and pepper, then scrunch it all up until well combined.
7. Transfer the rest to an oven tray with sides
8. Use your hands to break it up and push it about, then flatten it all down. Pop it in the oven to cook for 30 minutes or so, or until bubbling and crispy. If you're doing it as part of your Christmas lunch, you want to put it on at the same time as your potatoes.
9. Once done, pour away any excess fat before serving, if you want to. It will be soft, juicy and succulent on the inside, then gnarly, crispy and chewy on the outside.