

A full of flavour Stuffing, just perfect to serve with chicken, game or pork.

## CHESTNUT STUFFING RIPIENO DI CASTAGNE

🍽️ 8-10

1 bulb fennel, trimmed and finely chopped  
 4 shallots, finely chopped  
 4 tbsp extra virgin olive oil  
 2 cloves garlic, finely chopped  
 400g Italian sausages  
 200g packet peeled chestnuts (vacuum packed)  
 2 tbsp fresh sage, chopped  
 1tbsp fresh thyme leaves, chopped  
 200g ciabatta bread, cut into small cubes  
 200ml boiling water  
 Grated zest 1 lemon  
 Salt and pepper

Heat the oven to 190°C/180°C fan/gas mark 5. In a large frying pan, heat the extra virgin olive oil and stir in the fennel and shallots. Cook over a low heat until soft, then add the garlic. Cook for another minute before transferring to a bowl to cool completely.

Remove the sausage meat from the skins and roughly chop the chestnuts. Add the meat and nuts to the bowl along with the chopped herbs, lemon rind, cubed bread and boiling water. Season well with salt and pepper, allow to cool a little and mix together using your hands. Cook in an ovenproof dish for 45-60 minutes until golden brown on top.