

ELEVATE YOUR EVENT

CHRISTMAS 2024 RECIPES
BY SIMON WOOD



CHRISTMAS STUFFING

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This is my family recipe for Sage and Onion Stuffing

INGREDIENTS

1 Large Ciabatta cut into 1" Cubes & left until Stale
500g finely diced white onions
20 Fresh Sage Leaves
2 Packs of Unsalted Butter
1.5 Pints Water
500ml Chicken Stock
White Pepper & Sea Salt



METHOD

Hints and Tips - a guide

This stuffing can be made a couple of days in advance, it also freezes well!

But, first of all there's a job to do the day before, take a large Ciabatta and dice into one inch cubes, leave them out to go hard and a little stale, overnight if needed. Once hard blitz using a food processor or chop finely with a large knife until you have fine breadcrumbs

Peel and then carefully finely dice your onion

Pick your sage leaves off the stalk and finely chop into 2mm pieces

Place a **large** and a **medium** saucepan on a low heat

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In the Medium pan add your water one packet of butter & chicken stock and bring to the boil

Cube your remaining butter and add a little to the large pan before very slowly sautéing your onions until they are translucent but not coloured

Add the rest of the butter and sage to the onions and once melted add in the breadcrumbs

Use a ladle to slowly add the stock to the large pan until the contents are covered, the bread will expand so the little you have in reserve will come in handy here!

Keep topping it up so it is nice and wet and cook for 30 minutes stirring and topping up the liquid and butter as necessary

Season with Maldon Sea Salt and White Pepper to taste.

