



COOKING A CHRISTMAS TURKEY & THE "JOE" TURKEY ROLL

Thawing a Whole Turkey Roll

Remove the turkey from its wrapper. Place in a dish covered loosely with plastic wrap and place in the bottom of your refrigerator. Allow one to two days for thawing, depending on size.

Stuffing A Turkey

Stuff your turkey just before roasting. It's easier to do the neck cavity first, then the body cavity. Be sure to stuff it loosely because stuffing expands. If you do not truss or skewer the bird closed, the stuffing will brown.

Roasting A Turkey

Pre-heat oven to 200°C degrees and cook the turkey for thirty minutes at this temperature to seal the outside and retain maximum moisture. Reduce the oven temperature to 175°C degrees for the remainder of the cooking time. Allow about 40 minutes per kilogram.

Insert a wooden skewer at the point where the drumstick meets the main body of the bird. If the juices run clear the bird is considered cooked. A more reliable method is to use a meat thermometer, inserted deep into the bird's thigh. Once the temperature reaches 82°C - 85°C degrees the bird is considered well cooked. But remember that it's the thigh temperature you're measuring. Breast meat will be overcooked at 88°C degrees (according to Gas & Fuel Corporation research). If you prefer to insert a thermometer into the stuffing the bird should be cooked when the stuffing temperature reaches 74°C degrees

THE 'JOE' TURKEY ROLL

Pre-heat oven to 200°C degrees. Place turkey roll in the oven and cook at this temperature for approximately 30 minutes. Reduce temperature to 180°C degrees and continue to cook for a further 50-60 minutes (depending on your oven). Remove from oven, cover with foil and allow to rest for about 10 minutes before slicing.

Joan Campbell Stuffing – Raisins, Walnuts, Onions, Butter, Thyme, Breadcrumbs, wrapped in Bacon.

Debra McLean Stuffing – Brown Rice, Mushrooms, Raisins, Pistachio Nuts, Onions, Orange Zest and Butter.

Spinach & Pine Nut Stuffing – Spinach, Pine Nuts, wrapped in Bacon.

Plain – Salt & Pepper

* N.B. A fly-proof domed net cover is highly recommended when resting any meat.



SAUTEED SAUCISSON LYONNAISE

Ingredients

- 1 Saucisson Lyonnais
- 1 tablespoon of olive oil
- Several sprigs of fresh thyme
- 1 bay leaf
- 1 onion chopped finely
- 2 garlic cloves
- 1 cup of dry white wine

Method

1. Remove casing from Saucisson by cutting both ends off and peeling downwards.
2. Heat oil in a large saucepan over medium heat and add the onion and garlic. Cook for about 3 minutes, then add the thyme, bay leaves, wine and simmer for a minute.
3. Add the Saucisson and cook gently for about 30 minutes, turning occasionally.
4. Set aside and keep warm until ready to serve.

Serving Suggestion: It is best served simply on a bed of lentils accompanied by a potato salad.

Source: Patricia Wells 'French Bistro Cooking' (Slightly condensed version)



SUCKLING PIG WITH BAKED APPLES & PAN-FRIED CHICORY

Ingredients

80g fennel seeds, lightly toasted	10 pink lady apples
0.5 cup sea salt	60g butter
0.5 cup rosemary leaves	10 sage leaves, torn
7kg suckling pig, quartered, or 2 pieces of pork belly cleaned	Pan-fried chicory
2.5 tablespoons mustard oil or extra virgin olive oil	2 bunches of chicory (about 800g each), stalks removed, cut into 4cm pieces
12 carrots (about 1.3kg), halved lengthways	150ml olive oil
1 cup chicken stock	2 cloves of garlic, finely chopped
125ml dry white wine	2 anchovy fillets, finely chopped
50g cold butter, chopped Baked apples	0.5 cup lemon juice, or to taste

Method

1. Place fennel seeds, sea salt and rosemary in a mortar, using a pestle, pound to a coarse powder.
2. Using a sharp knife, gently score pig skin at 1cm intervals. Rub with oil, then cover with fennel mixture and thoroughly rub into scored skin. Line bases of 2 large roasting pans with carrot halves and place suckling pig quarters, skin-side up over carrots. Add 1 _ cups water to each pan and cover pans lightly with foil.
3. Roast pig at 240 degrees for 1 hour, then baste with cooking juices, adding more water if necessary, swap pans from top to bottom on oven shelves. Re-cover pans tightly with foil and roast for another hour. Remove foil, then roast at 220 degrees for another 40 minutes or until skin is blistered and crisp. Transfer meat to a large dish, loosely cover with foil and stand for 20 minutes before cutting into smaller pieces. Strain pan juices through a fine sieve into a saucepan, discarding solids.
4. Meanwhile, for baked apples, lightly score apples from stem to base and place in a roasting pan. Top each apple with 1 tablespoon of butter and scatter with torn sage leaves. Cover pan with foil and bake at 180 degrees for 20 minutes or until tender.
5. For pan-fried chicory, cook chicory in a large saucepan of boiling salted water for 5-6 minutes or until tender , drain and refresh in iced water, then drain and pat dry. Heat oil in a large, heavy-based frying pan, add garlic and anchovies and cook over medium heat until garlic starts to brown, then add chicory and cook for 5 minutes or until warmed through. Add lemon juice and season to taste with sea salt and freshly ground black pepper.
6. Add chicken stock and wine to juices in pan and boil for 5 minutes or until reduced by half, whisk in butter until combined, then season to taste. Serve suckling pig, cut into pieces, with baked apples and chicory, with pan juices passed separately. Serves 10

Recipe c/- Michael Darmanin, Australian Gourmet Traveller



VEAL OSSOBUCCO

Ingredients

1 kg Veal Ossobucco

Flour

1 Onion chopped

1 stalk of celery finely diced

2 carrots finely chopped

3 cloves of garlic chopped

3 tablespoons of butter

1 tablespoon of oil

0.5 cup of white wine

1 cup of veal stock

1 tin of crushed tomatoes

Salt & Pepper

2 tablespoons of chopped parsley

Lemon rind grated

1 clove of garlic chopped

Method

1. Melt butter and oil in a heavy bottomed large pot.
2. Roll pieces of veal ossobucco in flour, add salt and pepper and brown on both sides. Remove.
3. Add a little more oil and saute#8730; onion, celery, carrot and garlic.
4. When browned add wine, tomatoes, stock, salt and pepper. Return veal to pot, coat in sauce and simmer gently for one hour.
5. Five minutes before serving, add the garlic, parsley and lemon rind (this addition is called gremolata).

Serve with saffron risotto or polenta.



WHITE SEAFOOD PASTA SAUCE

Ingredients

2 tablespoons of extra virgin olive oil

1 glass of dry white wine

1 glass of water

Method

1. Place your rolled shoulder of lamb in the aluminium foil in a deep pan together with the olive oil, wine and water. Cover and simmer gently for approximately 1 hour.
2. Remove the meat from the pan and leave to cool. Reserve the liquid.
3. Remove the foil and return the meat to the cooking liquid. Heat through gently but thoroughly for approximately 5 minutes turning the lamb once or twice. Remove from heat and keep warm. Whisk the reduced liquid to form a slightly thickened sauce.
4. Slice and arrange the lamb on a platter. Drizzle with sauce and serve immediately.



ANTONIO CARLUCCIO'S STUFFED SHOULDER OF LAMB

Ingredients

1 large onion

1 heaped tablespoon of large capers (rinse under cold water then squeeze gently to rid of excess liquid)

3-4 anchovy fillets

1 small lemon squeezed

2-3 tablespoons of olive oil

2-3 tablespoons of butter

White pepper

150-200mls cream

500g pasta of choice

Method

1. Saute onions gently until golden.
2. Add capers, anchovy fillets, lemon juice and white pepper to the pan.
3. Then add olive oil and butter and simmer gently.
4. Build to a thick rich paste adding more olive oil and butter if required.
5. Remove from heat and whisk in the cream either by hand or blender.
6. Return pot to the heat and warm through.
7. Cook pasta according to instructions on pack. Drain well then mix through the sauce. Serve immediately.

Serves 4-6



SAUCISSON LYONNAISE WITH POTATOES & LENTILS

Ingredients

1 Saucisson Lyonnais

0.5 kg small potatoes

0.5 kg lentils

Parsley, chopped

Olive oil

Nutmeg

Pepper

Vinaigrette:-

75 ml olive oil

1 tablespoon vinegar

Juice of 0.5 lemon

0.5 tablespoon dijon mustard

Salt & Pepper

Method

1. Poach Saucisson for 20 minutes.
2. Boil potatoes for 20 minutes. Allow to cool then cut into chunks.
3. Boil lentils for 15 minutes, drain then sprinkle with a little nutmeg and pepper.
4. Use the vinaigrette to dress the potato salad.

To Serve:

Slice Saucisson and arrange on a bed of lentils in large serving dish or alternatively on individual entre dishes. Place potato salad on the side or ring the dish if large serving dish used. Drizzle with olive oil and sprinkle with parsley.



FRAGRANT RED COOKED DUCK LEGS

(Ready To Heat & Serve)

We Have Very Slowly Braised Plump Duck Marylands In The Classic Chinese Red-Cooking Tradition, With The Addition Of Fragrant Seeds And Aromatic Spices. The Braising Base Of Soy, Rice Wine And Duck Stock Ensures A Velvety Fall-Off-The-Bone Result.

Ingredients

N/A

Method

To Serve:

Place legs and cooking juices in a pan and simmer gently until warmed through.

For a crisp finish place skin-side up under a medium - hot grill.

The cooking juices may be skimmed and reduced lightly and used as a sauce for your duck.

Suggested Accompaniments:

- Gingered pumpkin and parsnip mash.
- Udon or rice noodles tossed with grilled eggplant, pea-shoots and black sesame seeds.
- A stirfry of assorted mushrooms such as Shitake, Straw, Enoki and Clouds Ears.
- Steamed Chinese broccoli and dried mushrooms tossed with oyster sauce and sesame oil.



RABBIT WITH PRUNES

Ingredients

1 farmed rabbit	2 cups hot chicken or rabbit stock
12 prunes, stoned	1 sprig thyme
4 tablespoons of brandy	Salt
0.5 cup red wine	Freshly ground black pepper
125g streaky bacon, diced	1 tablespoon sugar
30g butter	3 tablespoons water
12 pickling onions, peeled	1 tablespoon red wine
1 tablespoon plain flour	vinegar

Method

1. Soak prunes 1 hour in brandy and red wine. Have your rabbit portioned according to the Jonathans manner.
2. Preheat oven to 180 degrees Celsius. Cook bacon gently until golden in an enamelled cast-iron casserole big enough to hold rabbit.
3. Lift out bacon and reserve. Add butter to bacon fat and brown rabbit in batches until golden brown. Transfer browned pieces to a plate until all are done. Add onions to fat and cook, turning, until coloured all over, then remove to a plate.
4. Add flour and stir and scrape until browned, about 3 minutes. Tip in hot stock and stir vigorously to loosen all crusty bits to make the beginnings of a sauce.
5. Put back legs and saddle pieces into casserole with thyme, bacon, salt and pepper. Cover with buttered baking paper and then the lid and cook for 45 minutes. Add onions, forelegs and their juice, then add prunes and their soaking liquor.
6. Heat sugar and water in a small saucepan until a golden caramel. Add vinegar and warm until caramel has dissolved. Add to casserole and stir through. Taste and adjust seasoning. Cover casserole with buttered paper again and continue to cook until tender-at least 30 minutes, maybe longer. Serve with mashed potato. This dish reheats well.

Recipe c/- Stephanie Alexanders the Cooks Companion



RABBIT CASSEROLE WITH ONIONS

The large amount of onions in this dish cook down to a soft, sweet sauce. If you don't care for rabbit, use chicken portions instead.

Ingredients

1 rabbit,
approximately 1.25kg
Salt and pepper
Plain flour
45g butter

2 tablespoons light olive oil
4 large onions, cut in halves then thin slices
3 cloves garlic, roughly chopped
1 tablespoon tomato paste
0.5 cup chicken stock or water
Generous handful of thyme

Method

1. Divide the rabbit into portions. Include all the pieces, even those that are mostly bone as they will add flavour to the casserole and can be removed later.
2. Season well with salt and pepper and dust the portions with flour. Melt half the butter and half of the oil in a pan and add the rabbit pieces. Cook them, turn them over so that they brown evenly. Transfer to an ovenproof casserole as each batch is done.
3. Add the remaining butter, oil, onions and fry, giving them an occasional stir until they are wilted and have picked up some colour from the pan. Remove to the casserole.
4. Add the garlic, fry for 30 seconds, then tip in the tomato paste and stock. Stir to pick up all the brown bits of glaze from the pan.
5. Pour over the rabbit and tuck the thyme on the side. Cover and cook in a slow oven (150 degrees) for about two hours. The rabbit should be very tender and the onions almost a puree.
6. If using chicken you would need to cook for less time. About 1.5 hours is sufficient. This casserole goes well with tiny boiled potatoes or a fresh crisp vegetable such as beans or quickly sauteed young spinach.

Serves 4



QUAIL WRAPPED IN VINE LEAVES

Ingredients

4 Quail

100ml duck fat

1 shallot, finely chopped

150ml dry white wine

20 grapes

16 sage leaves

Method

1. Heat the fat in a casserole and when its hot, put in the quail and cook for 10 minutes, turning frequently.
2. Remove the quail from the casserole and keep warm. Pour off the fat from the casserole, then put in the chopped shallot, sage leaves and saut briefly.
3. Pour in the wine and reduce slightly. Add the grapes to warm through, then pour the sauce over the quail and serve.

Recipe c/- Bill Marchetti, Miettas Recipes from Australian Chefs



OXTAIL IN RED WINE

Ingredients

2.5 kg Oxtail
1 Onion cut into brunoise
2.5 litres red wine (reduced by half)
1 litre chicken stock
1.5 litres of beef stock
0.5 head of garlic
0.5 stick fresh rosemary
Red wine vinegar to deglaze
25g butter
25g olive oil
Flour for dusting
Salt and pepper

Method

1. Cut excess fat off oxtails. Pass through the seasoned flour.
2. Heat the butter and oil in a braising pot and seal the oxtail on all sides. Remove the oxtails and place in a roasting tray.
3. Add the onion brunoise, garlic and rosemary. Saute these ingredients until transparent, deglaze with the red wine vinegar and reduce until almost evaporated.
4. Add the red wine and both stocks and bring up to the boil. Pour the liquid over the oxtails and cover with foil. Place in an oven on 170 degrees for 2 hours.
5. When cooked, strain the cooking liquid into a pot (skim of all the fat) and reduce until desired sauce consistency, check the seasoning.
6. Take all of the meat off the bones and pour the sauce over the meat. Serve with a coarse mash of baby carrots and caramelised parsnips.

Serves 6

Recipe c/- Bill Marchetti, Miettas Recipes from Australian Chefs



LAMB TAGINE

Tagine is a traditional North African lamb dish. The meat is coated in a spice mixture moistened with honey, lemon juice and olive oil.

Ready to be prepared quickly at home. The classic accompaniment to tagine is cous cous.

Ingredients

1kg of tagine mix

0.5 - 1 cup of water

Prunes or dates or raisins

Toasted Slivered almonds

Toasted Sesame seeds

Coriander leaves

Method

1. Put your tagine mix in a casserole dish or a pot. Add water to moisten then cover and simmer for 1 hour.
2. Add the fruit of your choice and cook a further 15 minutes.
3. Garnish with toasted almonds, sesame seeds and/or coriander leaves. Serve with cous cous. (instant cous cous is readily available and prepared in 5 minutes.)



LAMB SHANKS BRAISED IN YOGHURT CARDAMOM SAUCE

Korma or slow braising in the classic Indian technique used to prepare lamb in Mogul cooking. There are several basic recipes, varying in spicing but essentially all Korma dishes are Ghee (Butter) Or Yoghurt/Cream braised meat dishes Perfumed with Mogul spices.

Ingredients

4 or 6 frenched Joe's lamb shanks

125g ghee or light vegetable oil

1 large brown onion sliced finely

1 tablespoon crushed garlic

1 tablespoon finely grated fresh ginger

50g slivered blanched almonds

1 teaspoon ground cardamom

1 tablespoon turmeric powder

1 teaspoon sea salt

Small pinch of each : ground cinnamon, cloves and white pepper

6 whole cardamom pods cracked open with back of knife

500g plain yoghurt

2 tablespoons finely chopped coriander leaves

2 green chillies seeded and minced (optional)

Milk or cream

Method

1. Heat 4 tablespoons of ghee in a heavy based pan and add onions. Over a medium heat fry the onions until scotch brown (15mins) stirring constantly to prevent burning.

2. Add garlic, ginger, almonds and fry until almonds are lightly coloured (5mins). Add ground cardamom, salt, pepper, turmeric, cracked cardamom pods and fry briefly to release flavours. Add half a cup of hot water to de-glaze pan.

3. Put the entire contents of the pan into the container of an electric blender. Add yoghurt, cinnamon, cloves and finely puree the mixture. Set aside.

4. Pat dry shanks with paper towel. Add more ghee to dry pan, maintain high heat and brown lamb shanks one at a time.

5. Place browned shanks in a baking dish, cover with the yoghurt sauce and tightly cover with aluminium foil.

6. Place baking tray in pre-heated 150 degree Celsius oven for 2-3 hours. Check frequently for moisture levels, top up with milk if necessary. Ready to serve when meat starts to fall off the bone.

7. Plate up and garnish with coriander leaves and green chillies. Serve with steamed Basmati rice infused with raw baby spinach leaves.



LAMB SHANKS BRAISED IN RED WINE & CINNAMON

Ingredients

4 lamb shanks (240g each)

Kosher salt

Freshly ground black pepper

6 fresh thyme sprigs

2 fresh rosemary sprigs

Zest of one lemon peeled in large strips

2 garlic cloves, halved

2 cinnamon sticks

1 teaspoon of whole black peppercorns

Bay leaves

1 tablespoon of sugar

1 bottle full-bodied red wine

0.5 cup plain flour

3 tablespoons extra virgin olive oil

2 cups lamb stock or chicken stock

4-6 pickling onions, peeled

3 carrots, peeled and coarsely chopped

12 large green Spanish olives

12 dried apricots

Method

1. Put shanks in a large bowl and season with salt and pepper. Add herbs, spices and sugar. Add wine, cover and refrigerate for 4-6 hours.
2. Remove shanks from marinade, reserve liquid. Pat meat dry with paper towels. Dredge in seasoned flour and pat off the excess.
3. Put a large heavy-bottomed pot over medium-high heat and add oil. When oil is almost smoking, add lamb, in batches if needed and cook until they are a caramel brown (7-10 minutes).
4. Add marinade to pot, bring to a simmer, cook until slightly reduced, about 5 minutes.
5. Pour in stock, onions, carrots, olives and apricots. Bring to a boil, cover, reduce heat to low, simmer until meat is falling off the bone, 1 1/2 to 2 hours.
6. Transfer to a large platter. Strain the braising juices and season. Pour sauce over and serve with bread.

Serves 4



JOE'S SMOKED CHICKEN CREME PASTA

Ingredients

- 1 Joe's smoked chicken.
- 500g Egg noodle pappardelle or pasta of your choice.
- 1 large brown onion.
- 1 tablespoon of olive oil
- 1 tablespoon of fine balsamic vinegar
- 100grams of butter
- 1 Chicken stock cube.
- 200mls of fresh cream
- White pepper.
- A big hand full of washed baby spinach leaves

Method

1. Remove skin and completely de-bone chicken. Cut flesh into chunks. (You can save the skin & bones to make a smoked chicken stock. Freeze for later use)
2. Prepare/cook pasta as directed on pack.
3. Finely chop onion & gently fry in olive oil until golden. (5-7 minutes)
4. Then add the balsamic vinegar and fry until the vinegar reduces into the onion.
5. Add butter and continue to gently fry. Do not burn onion base.
6. Add crumbled chicken cube and cream to onions & simmer gently for 5 minutes.
7. Finally add the chopped chicken meat and warm through. Season with pepper to taste.
8. Drain the pasta & return to the hot pot. Add raw spinach leaves to the hot pasta and then gently fold through the chicken onion sauce.

Serves 6



'HARRODS COOKERY BOOK' HAM GLAZE

Ingredients

100g brown sugar

125mls orange juice

3 tablespoons honey

1 tablespoon ground ginger

2 tablespoons Dijon mustard

3 tablespoons Port or Sherry

Method

1. Prepare your ham for baking.
2. Place all ingredients in a small saucepan and bring to boil.
3. Reduce heat and simmer gently until glaze thickens. Allow to cool.
4. Place the ham in a baking dish and cover with one third of the glaze.
5. Bake at 100 degrees for approximately 30 minutes. Baste the ham with the glaze 3 to times during the cooking.



HAM GLAZE

Ingredients

0.5 Stubby of dark beer or stout

1 cup of brown sugar

2 tablespoons of Dijon mustard

1 tablespoon of ground ginger

1 tablespoon ground cardamom pod

Method

1. Remove skin from ham and cut fat into diamond shapes.
2. Warm glaze ingredients together. Pre-heat oven to 200 degrees Celsius.
3. Place ham in a large baking dish. Brush glaze generously over the ham and place in the oven for 15 minutes brushing with extra glaze after 10 minutes.
4. Bake until golden brown, no more than 30 minutes.



GREEN THAI CHICKEN CURRY

Ingredients

Oil

1 kg of prepared Thai chicken

1 tin of coconut extract

Basil leaves

Coriander leaves

Chillis sliced (optional)

Snake or runner beans (optional)

Bamboo shoots chopped (optional)

Small whole potatoes (optional)

Method

1. Heat a little oil in a wok or deep heavy-based frying pan.
2. Add the Thai chicken and toss quickly for 3-4 minutes.
3. Shake and add a can of coconut cream.
4. Mix well then add water to your desired thickness. If you wish to, now is the time to add the beans, bamboo shoots and potatoes.
5. Garnish with coriander , basil leaves and chillis if desired. Best served on a bed of jasmine rice.



DUCK CASSOULET

Ingredients

6 duck legs
2 onions, diced
2 carrots, diced
4 cloves of garlic, sliced
3 Saucisses Lyonnaise, sliced thickly
4 thick pieces of kaiserfleisch, sliced
6 peeled tomatoes, chopped
Stock to cover
450g cooked white beans
Breadcrumbs
Parsley, chopped

Method

1. Brown the duck legs in a hot pan and set aside.
2. Sweat garlic, onion and carrot in the remaining duck fat.
3. Add the sausage, kaiserfleisch, duck legs and tomatoes. Cover with stock and cook gently for an hour.
4. Then mix in the white beans, top with breadcrumbs and dot with butter. Bake for 30 minutes then sprinkle with parsley and serve.

Serves 6-8 and reheats beautifully.



CASSOULET OF DUCK

(Ready To Heat & Serve)

This rich cassoulet of duck dish has been slowly cooked in the oven and consists of two duck legs, sliced saucisses lyonnaise, batons of kaiserfleisch and white haricot beans. It serves two people generously.

Ingredients

N/A

Method

To Serve:- Simply place sealed cassoulet packet in a microwave oven for approximately 5 minutes and serve.

Alternatively it may be heated in a 'bain-marie' method. That is, placed sealed packet in a large pot half-filled with water and allow to simmer gently for approximately 30 minutes.



DUCK BREAST WITH PEPPERCORNS

Ingredients

2 Large duck breasts

Salt

1 tablespoon of cracked black peppercorns

1 tablespoon of olive oil

50g of shallots chopped

1 tablespoon of white wine vinegar

50mls of Armagnac (or Brandy/Cognac)

100mls of cream

Method

1. With a sharp knife score the duck skin in a diamond pattern. Sprinkle with salt and press the crushed peppercorns into the meat and a small amount on the skin.
2. In a frying pan heat the oil over a low heat. Put in the duck breasts skin-side down, cook slowly for 10 minutes until most of the fat runs out of the breasts and the skin is golden and crisp.
3. Turn the duck breasts over and cook for 3 minutes on the other side. Transfer to a serving dish and keep warm.
4. Remove most of the excess fat from the pan then add the shallots and cook for 1 minute. Add the vinegar and cook until it has completely evaporated. Pour in the armagnac and cream and simmer for about 1 minute or until the sauce coats the back of a spoon.
5. Slice the duck breasts, pour the sauce around the edge and serve



COTECHINO WITH CABBAGE

Ingredients

1 or 2 Cotechino Sausages (approx. 1.5kg)
2 tablespoons of olive oil
2 Onions chopped finely
1 Green cooking apple peeled and chopped
200grams of bacon diced
1 Cabbage sliced (remove core and hard stems)
0.5 cup of white wine
3 tablespoons of white vinegar
10 Juniper berries
1 sprig of sage
1 tablespoon of brown sugar
Freshly ground pepper
Salt

Method

1. Wrap the cotechino in a tea-towel, place in a large pot, cover with water and bring to the boil.
2. Reduce heat and simmer very slowly for 1-11/4 hours. Remove sausage from the pot and allow to cool in the tea-towel. When cooled remove the skin from the sausage.
3. In a large heavy-bottomed saucepan, heat oil and saute onions, apple and bacon until soft. Add cabbage and continue to cook until the cabbage has wilted.
4. Add wine, vinegar, juniper berries, sage, sugar, pepper and stir well. Cover and reduce the heat to a simmer. Cook for about 30 minutes, stirring from time to time.
5. Just before serving, taste for salt. Slice and add the cotechino. Simmer gently for a further 15 minutes.

Serves 6