



THE EUROPE

HOTEL & RESORT

A little something to remember us by . . .

We would like to share some of our recipes, which our Kitchen team prepares with pride and skill for you on a daily basis.

Sage, Onion & Sausage Stuffing

Ingredients:

Onions, sliced	2
Butter	80g
Small Bramley apple, peeled, cored and diced	1
Sausage meat	800g
Sage leaves finely chopped, plus extra for topping	Handful
Fresh breadcrumbs	250-300g
Cooked turkey juice	100-150ml
Salt/Pepper for seasoning	

Method

- ❖ Fry 2 sliced onions and chopped sage in 80g butter until cooked but not browned, then add 1 small diced Bramley apple and cook briefly.
- ❖ Cool, then mix with 800g sausage meat.
- ❖ Add breadcrumbs until you have a firm texture.
- ❖ Add some of your turkey juice to smoothen the stuffing.
- ❖ Check seasoning.
- ❖ Pack the whole mixture into a 1kg loaf tin and top with extra sage leaves.
- ❖ Bake for 30-40 mins.- core temperature of 70C for 2 min.
- ❖ Drain off any fat and serve sliced or spooned out.

We hope you enjoy making this as much as we do.

Warmest regards,

Alex Nahke, Executive Head Chef and team at The Europe Hotel & Resort