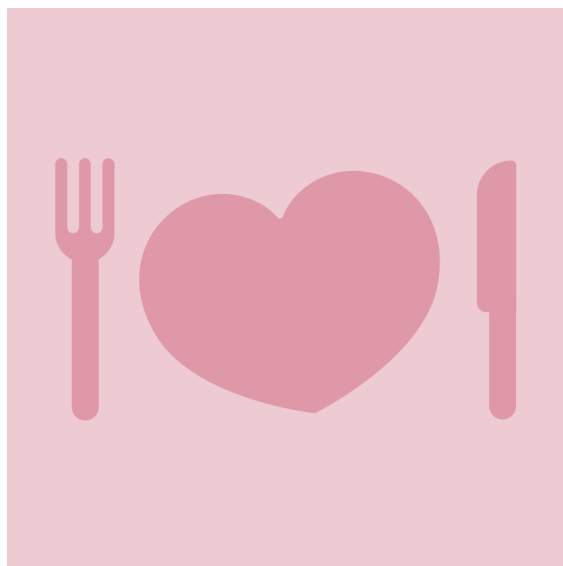




CHRISTMAS DUCK STUFFING

Duck is always special! To make it more so for Christmas, serve it with this lovely stuffing, but don't stuff it into the duck. It will cause the duck to cook unevenly. Stuff the duck neck skin with it and you'll have perfect rounds of stuffing encased in delicious crispy skin.



Difficulty: Easy

Serves: 4

Prep: 10 minutes

Cooking: 15 minutes

INGREDIENTS

1 medium onion, chopped
2 rashers bacon, chopped
100g pistachio nuts, shelled
100g pine nuts roasted
1 tbsp parsley, chopped
1/2 tbsp sage, chopped
1/2 tbsp thyme, chopped
1 lemon, zest and juice
1 cup white breadcrumbs
1 egg, lightly beaten
Salt and freshly ground black pepper

METHOD

1. In a suitable pan over a medium heat cook the bacon for 1-2 minutes. Add the onion to the pan and cook it without colouring for a 2 minutes. allow to cool slightly
2. In a large bowl combine all the ingredients together and mix well.
3. Stuff duck neck skin with mixture and secure at both ends with string or a wooden cocktail stick.
4. Cook alongside roast duck for 15-20 minutes or until firm and golden.

CHEF'S TIPS

This stuffing maybe prepared up to several days prior to cooking the festive meal.

If you are cooking for a crowd double the recipe and press mixture into a long loaf tin and bake basting with a little duck fat every now and then.