

CHESTNUT AND PORCINI MUSHROOM STUFFING

The single most delicious stuffing for Thanksgiving dinner.

• INGREDIENTS •

- 30g Dried Porcini Mushrooms
- 270g ciabatta bread
- 25g butter, plus extra for greasing
- 1 tbsp olive oil
- 1 egg, lightly beaten
- 25g pack fresh flat-leaf parsley, chopped
- 300g cooked and peeled chestnuts, roughly chopped
- 60g Parmigiano Reggiano, grated
- 2 leeks, finely sliced
- 3 cloves garlic, crushed

• METHOD •

Preheat the oven to 180°C, gas mark 4. Soak the mushrooms in 350ml boiling water for 10 minutes until soft. Drain, reserving the liquid, and chop into smaller pieces.

Tear the ciabatta into bite-size pieces and place in a small bowl.

Add 6 tbsp of the mushroom liquid and leave to soak for 5 minutes until softened and flavoured.

Heat the butter and oil in a sauté pan, add the leeks and garlic and cook until softened.

Tip into a bowl and leave to cool slightly.

Stir in the remaining ingredients until combined, crushing with your hand a little.

Season well then tip into a buttered ovenproof dish.

Cook in the oven for 20 minutes until it is golden.