

Pute, Füllung (Orange, Salbei, Thymian)

498

Typ: Fleisch

Quelle: Good Housekeeping Sonderheft 2009

Bemerkungen: ORANGE, SAGE AND THYME STUFFING

Hands-on time 10min.

Cooking time 10min.

Serves 8 or makes enough to stuff a 6.3kg (14lb) turkey

(aus Sicherheitsgründen (Salmonellen) nehme ich für die Füllung lieber ein kleingehacktes hart gekochtes Ei)

Zutaten:

2tbsp olive oil

1 large onion, finely chopped

2 stalks of celery, finely chopped

2 garlic cloves, crushed

75g (3oz) fresh white breadcrumbs

50g (2oz) pinenuts, toasted and chopped

Finely grated zest of 1 orange and 2-3tbsp juice

2 level tbsp each finely chopped fresh thyme and sage

1 medium egg yolk, beaten

Rezept:

1 Heat the olive oil in a pan, add the onion, celery and garlic (at a later time) and fry, gently, for 10 min to soften but not brown.

2 Put the breadcrumbs, pinenuts, orange zest and juice, thyme, sage and egg yolk into a large bowl. Add the onion mixture, season and stir to bind, adding more orange Juice if needed. Cool.

3 Use to stuff a turkey, or spoon into a deep ovenproof dish and cook at 200°C (180°C fan) mark 6 for 30min.