

Creamy Bread and Onion Bake

Ingredients

10 cloves

1 bay leaf

1 carton low protein milk

1 medium onion

150g/5oz low protein white breadcrumbs

Pinch ground nutmeg

Salt and pepper

Method

1. Set the oven to gas mark 7/220°C/425°F.
2. Place the cloves, bay leaf and milk in a pan and bring to the boil slowly.
3. Switch off the heat, put a lid on the saucepan and leave to infuse for 2-3 hours or overnight.
4. Remove the cloves and bay leaf from the milk and discard them. Add the onion, bring the milk back to the boil and simmer for 5 minutes.
5. Add the remaining ingredients, stir well and leave until completely cold.
6. Shape the mixture (it is very soft) into 12 rolls and arrange in the serving dish.
7. Bake for 15-20 minutes or until golden.

Roast Baby Onions

1. Peel about 12 onions.
2. Place around the turkey in the tin.
3. Cook for around 45 minutes.