



Sage and Onion Stuffing

100g Low Protein bread
1 Onion, peeled and finely chopped
40g Butter
2 tbsp Fresh Sage, finely chopped
80ml ProZero

- Preheat the oven to 200°C/180°C fan/gas mark 6.
- Blitz the bread in a food processor until it resembles fine breadcrumbs.
- In a pan fry the onions in the butter until golden brown, then add the sage, ProZero and breadcrumbs.
- Fry for further 1 minute and then place into a greased baking dish and bake in the oven for 20 minutes.



Bread Sauce

10 Whole Cloves
1 Onion, peeled and halved
300ml ProZero
50g Butter
2 Garlic Cloves, minced
1 Bay leaf, dried
1 tsp Thyme, dried
50g Breadcrumbs, from low protein bread

- Press the cloves into the onion halves at random.
- Place the ProZero, butter, garlic, bay leaf and thyme into a pan and add the onion halves over a medium heat.
- Bring to the boil and then reduce the heat and allow to simmer for 15 minutes to let the flavours infuse.
- With a slotted spoon remove the onion and bay leaf. Stir in the breadcrumbs and simmer for a further 5 minutes.
- Allow to cool and serve.