

pancetta, sage and onion stuffing

stuffs one large chicken

gather:

2 tbsp olive oil	150g piece of pancetta, chopped
150g piece of pancetta, chopped	2 brown onions, finely chopped
3 garlic cloves, crushed	3 tbsp toasted pine nuts
2 tbsp fresh Sage leaves, chopped	1/2 cup Italian Parsley, finely chopped
1/4 cup Chives, finely chopped	2 cups fresh sourdough breadcrumbs
2 eggs, lightly beaten	

create:

Heat the oil in a fry pan over medium-high heat. Add the pancetta and cook, stirring, for 2 minutes or until crisp and golden. Add onion and garlic and cook for 5 minutes or until the onion is soft. Stir in the sage, then remove from the heat and allow to cool for 15 minutes.

Combine the cooled onion mixture in a large bowl with the pine nuts, rind, parsley, breadcrumbs and eggs. Season with sea salt and freshly ground black pepper, mix well.

Use as a stuffing for chicken, pork and veal.