



winter spice & plum sausagemeat stuffing

roast/air fry



cooking time from: 25 minutes

method

Preheat the oven to 200°C for fan-assisted or 220°C for ovens without a fan (gas 7).

Place the stuffing onto a roasting tray and cook for 45 minutes until crisp and caramelised on top, and piping hot in the centre reaching a core temperature of 70°C.

Alternatively, air fry for 25 minutes on 180°C or until reaching a core temperature of 70°C.

serving suggestions

Serve alongside your festive roast or cold in leftover turkey sandwiches.

The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!



Jeff Baker

Executive Development Chef

for best results, roast this cut

Core Temperatures	Out of the Oven	After Resting
Well Done	65-68°C	72-75°C

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