



CHRISTMAS STUFFING

10 min 55 min easy 10 -12 servings

INGREDIENTS

100 g onion, cut into halves
 120 g sunflower oil
 350 g chicken liver, cut into pieces (5-6 cm)
 1 tbsp vegetable stock cube (or 0.5 l) or 1 heaped tsp vegetable stock paste, homemade
 25 g cognac
 145 g golden raisins
 90 g pine nuts
 90 g blanched almonds, cut into halves
 100 g chestnuts, cooked (12 chestnuts), cut into halves
 1 1/2 tsp salt
 2 pinches pepper
 2 pinches nutmeg
 1200 g water
 350 g rice (par-boiled)

USEFUL ITEMS

heatproof bowl
 fork
 round cake tin with hole in the middle (26 cm)

PREPARATION

1. Place onions and sunflower oil into mixing bowl, chop **5 sec/speed 5** and sauté **5 min/120°C/speed 1**.
2. Add chicken liver, vegetable stock, cognac, raisins, pine nuts, almonds, chestnuts, salt, pepper and nutmeg and sauté **1 min/120°C/reverse/spoon speed**. Transfer into a heatproof bowl and set aside.
3. Place water into mixing bowl, place simmering basket into position, weigh in rice and steam **20 min/Varoma/speed 2**. Remove simmering basket with aid of spatula and transfer rice into heatproof bowl with the remaining mixture stuffing.
4. Mix gently with a fork and transfer into a tall, round cake tin with hole in the middle (26 cm). Allow 10-15 minutes to absorb liquid. Transfer into a platter and serve hot.

Tips

Sevre with turkey on Christmas day.

The recipe was adapted to Thermomix by Mrs. Ioanna Hadjipaschali.