

## Porcini Mushroom Marsala Stuffing



Preparation time: 45 minutes

Cooking time: 55 minutes

**Serves:** 4-6

**Profitability:**

**Author:** cooks&co

**Ingredients:**

30g Cooks&Co Dried Porcini Mushroom

1 cup sweet Marsala wine

¼ tsp red-pepper flakes

2 cups white diced sandwich bread

Coarse salt & freshly ground pepper

? cup pitted prunes, chopped

¼ cup fresh parsley, chopped

½ cup fresh sage, chopped

500g mixed fresh mushrooms

6 tbsp unsalted butter

1 onion, finely chopped

290g Italian sweet sausage

¼ cup extra virgin olive oil

½ cup chicken stock

**Steps:**

Bring the wine to a simmer, pour over the porcini, cover, and let it stand for 1 hour

Heat 2 tablespoons of oil over a medium heat and add the sausage meat. Crumble with a spoon and cook for about 8 minutes until browned. Add onion and cook until softened, for about 5 minutes. Transfer to a bowl

Add 4 tablespoons of butter and fresh mushrooms to the frying pan, and cook for 8-10 minutes until browned. Drain the porcini, reserving the liquid, and remove any excess liquid. Coarsely chop the porcini and add it to the frying pan along with herbs, prunes, salt, and pepper. Cook for 3 minutes

Combine mushroom mixture with the sausage and onion. Strain the reserved wine through a sieve lined with a paper towel and store until ready to cook. The sausage mixture and Marsala can be refrigerated separately in airtight containers overnight

Preheat oven to 180°C. Place bread on a rimmed baking sheet. Toss with the remaining oil, red-pepper flakes, salt and pepper. Bake for about 15 minutes until golden brown

Add the toasted bread mix and reserved wine to the sausage mixture, and toss. Reserve 2 to 3 cups for stuffing the roast meat itself. Transfer the remaining stuffing to an 8 inch baking dish. Pour the stock over the top, and dot with the remaining 2 tablespoons of butter cut into small pieces. Cover with foil, and bake for 20 minutes. Uncover, and bake until top is crisp, for about 25 minutes