



Bread stuffing for the Christmas bird

Use this stuffing for a 4-5 kg turkey or for two large chickens and, to save time, make the stuffing on Christmas Eve.

3 cups milk
600g wholemeal bread
1 brown onion, chopped
4 tbsp Cobram Estate Murray Valley fresh & fruity Extra Virgin Olive Oil
2 cloves garlic, chopped
1 tbsp butter
2 tbsp finely grated orange rind
2 tbsp brandy
3 tbsp tarragon, chopped
Freshly ground black pepper

Serves 8-10

Murray Valley fresh & fruity Extra Virgin Olive Oil



Cobram Estate murray valley extra virgin olive oil is multi-award winning, premium oil pressed from olives grown on Australia's leading groves near the famous Murray River.

This multi-purpose oil is all natural, cholesterol and preservative free, and rich in antioxidants and nutrients. It is suitable for sautéing, grilling, roasting vegetables and meats, salad dressings, sauces or simply dipping crusty bread.

Bring milk to the boil. Pour the hot milk onto bread and leave to soak.

In a saucepan on low to medium heat, gently sauté the onion in 1 tbsp Murray Valley fresh & fruity Extra Virgin Olive Oil for about 5 minutes or until soft. Add garlic and sauté for 1 minute before adding the bread and milk preparation. Using a wooden spoon, stir well to make a sticky paste. Add remaining Murray Valley fresh & fruity Extra Virgin Olive Oil, orange rind, brandy and tarragon. Mix for another minute, season with pepper, then remove from heat.

Allow to cool before filling the cavity of the turkey or chicken with this delicious stuffing.

Enjoy your meal,

Gabriel Gaté