ROSEMARY STUFFING



INGREDIENTS

- 2 brown onions, chopped
- 1 green apple, peeled and chopped
- 15g butter
- 2 cups fresh breadcrumbs
- 2 tablespoons chopped rosemary
- 1 tablespoon chopped parsley
- 1/4 cup unsweetened apple juice
- 2 eggs, separated

METHOD

Heat frypan and add butter.

Once melted add onion and apple and cook until soft.

Remove from the heat and stir in herbs and breadcrumbs.

Whisk apple juice and egg yolks together, then stir this into the breadcrumb mix.

Place the egg whites in a bowl and beat with electric beaters until soft peaks form.

Fold gently into the stuffing.

The stuffing is now ready to be used.

