



WÄINZOOSSISS STUFFING BALLS

Makes 32

3 shallots
25g butter
100g cooked chestnuts
500g Wäinzoossiss
3 tbsp Dijon mustard
1 egg
70g breadcrumbs
2 tbsp sage, chopped
16 rashers smoked thin bacon
3 tbsp honey
32 small sage leaves
1 tbsp sunflower oil

Preheat the oven to 200°C fan.

Peel and chop the shallots. Melt the butter in a frying pan and fry the shallots for 3 minutes until soft. Put in a large mixing bowl.

Chop the chestnuts and add to the bowl.

Cut open the skin of the Wäinzoossiss and remove the sausagemeat, add to the bowl.

Add 2 tablespoons of mustard, the egg, breadcrumbs and sage to the bowl and combine.

Shape walnut-sized balls of the meat-mixture.

Slice each bacon strip into 4 strips. Lay out two strips in a cross, place a meatball in the middle and fold up the sides to make a cross.

Place the wrapped meatballs onto a baking tray lined with baking paper.

Melt the honey and combine with 1 tbsp of Dijon mustard.

Brush each meatball with the honey glaze.

Toss the sage leaves in the sunflower oil and stick a leaf onto each meatball.

Bake in the preheated oven for 20 minutes.

Serve warm.

www.anneskitchen.co.uk

