



As part of one of Sue's birthday presents we have received some dried Porcini mushrooms. We've foraged quite a haul of Hazelnuts, it's been a great year for them. We've also picked some fresh Sage. So what to make? We've a Sunday afternoon off and we seldom actually have a roast dinner on a Sunday. What's good with a roast? Stuffing. What's better with a roast? 80% foraged Gluten free stuffing balls to your own original recipe obviously!

The quantities were just guessed but it really doesn't matter?.

Ingredients:-

Foraged Hazelnuts, de-shelled (Our neighbours probably hate me as I did ours wrapped in a T-towel using the rolling pin in the kitchen!)

Dried Porcini Mushrooms

Fresh and dried Sage

1 Egg

Bread (Gluten free in our case)

Butter / Margarine

Salt & Pepper

Method:-

- (1) Sweat the finely chopped Onions in a little Butter / Margarine , Salt & Pepper, dried Sage and set aside.
- (2) Using a blender, crumb the Bread, Hazelnuts, Porcini and dried Sage.
- (3) Beat the Egg.
- (4) Allow everything to cool.
- (5) Combine all the ingredients and form into balls.

(6) Place in the oven with your roast of choice for the last 20 minutes in a separate tray.

Best served with a roast dinner. But if you have real issues I guess these (Might) work with grass and seaweed ice-cream. Please if you do try this we don't want to know!