

ADVERTISEMENT FEATURE

Renowned for producing only the finest quality, natural and wholesome products, The Shropshire Spice Company specialises in stuffings, drinks mixes (including mulled wine), coatings and dips.

The team at Shropshire Spice has developed the following recipes, which show the true versatility of stuffing, proving that it can be used for much more

than just as an accompaniment to turkey or goose. Made from only the finest ingredients and free from all artificial colourings or flavourings, Shropshire Spice Company's delicious range of stuffing mixes will add a distinct flavour to starters, main courses, buffets and provide a tasty snack at any time of day.

Try out the following and impress your friends and family this Christmas and New Year:



Parma Ham, Turkey or Chicken Roulades with Cranberry, Orange and Chestnut Stuffing



Serves 6

- 1 x pack of Shropshire Spice Cranberry, Orange and Chestnut Stuffing
- 6 x 150g (5 oz) turkey or chicken breasts (boneless)
- 6 slices Parma ham
- 1 tablespoons olive oil
- 1oz / 25g butter
- Chopped chives to garnish

- 1 Make up the stuffing as per instructions on the packet in a bowl.
- 2 Cover with cling film and pierce to allow steam to escape.
- 3 Microwave on full power for 3 mins (650w) 2.5 (850w).
- 4 Mix in 1oz / 25g butter.
- 5 Beat the turkey (or chicken) breasts in between 2 pieces of cling film with a wooden mallet or rolling pin and thin them out slightly.

- 6 Halve each turkey (or chicken) breast horizontally.
- 7 Put a dessertspoon of stuffing on one side of the halved turkey or chicken breast and roll up.
- 8 Halve each slice of Parma Ham horizontally and roll around the rolled and stuffed turkey and secure with a cocktail stick.
- 9 Continue with remaining turkey (or chicken), ham and stuffing (makes 12 rolls in total).

Use the tablespoon of oil to grease a baking sheet and brush the tops of the turkey / ham rolls and cook in a pre-heated oven 180C for 20/25 minutes until cooked through, the turkey turning golden at the edges and the Parma Ham crisp.

Serve with buttered pasta/ crusty olive or tomato ciabatta and/or fresh salad.

Serves 6

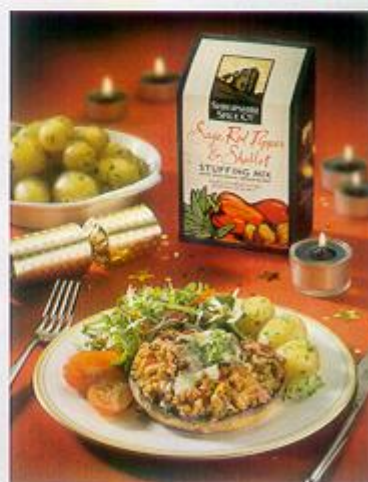
- 1 x pack Shropshire Spice Sage, Red Pepper and Shallot Stuffing (or Shropshire Spice Garlic & Herb stuffing if preferred)
- 1oz / 25g butter
- 6 Large Breakfast Mushrooms or 12 small ones
- *4 oz / 100g streaky bacon chopped
- 2 oz / 50g butter
- 1 tablespoon vegetable oil
- Chopped parsley to garnish
- Dolcelatte Blue Cheese or Goats Cheese (depending on taste)
- * Vegetarian option - 4oz / 100g skinned, deseeded and chopped beef tomato

- 1 Make up the stuffing as per instructions on the packet.
- 2 Wipe mushrooms and chop the stalks level with the underside of the mushrooms. Chop the stalks and add them to the stuffing mixture.
- 3 Microwave on full power for 3 minutes (650w) or 2.5 mins (850w).

- 4 Mix in 1oz / 25g butter.
- 5 Melt 1 tablespoon oil in a frying pan and fry the bacon until crisp, add to the bowl of stuffing mixture and mix well.
- 6 Brush the baking tray with oil and brush the mushroom with the oil.
- 7 Lay the mushrooms underside up on the baking tray and top them with the stuffing mixture - press well down.
- 8 Top each mushroom with a knob of butter and crumble on Dolcelatte Blue Cheese (or Goats Cheese if preferred).
- 9 Bake in a preheated oven 200C for 15/20 minutes.

Sprinkle with the chopped parsley and serve one large mushroom per person or 2 small mushrooms per person with salad and/or buttered new potatoes.

Festive Mushrooms with Sage, Red Pepper and Shallot Stuffing



The stuffing mixes included in the above recipes are available from most leading supermarkets including Sainsbury's, Tesco and Waitrose, priced at of 99p for a 150g pack.

For further information on the full range of Shropshire Spice Company's products, including its new range of coatings and organic stuffings mixes, and to find out more about your nearest stockists plus a mail order service, log on to www.shropshire-spice.co.uk or call 01588 640100