

# Rustic Bread Stuffing

with wild mushrooms, toasted fennel seed and dried orange

- 1 pound rustic country bread, torn or cut into 1" pieces
- 1 large white onion, medium dice
- 4 celery stalks with leaves, medium dice
- 3 tablespoons extra virgin olive oil
- 1 teaspoon fennel seed
- 1 teaspoon dried orange peel
- 1 tablespoon orange zest
- 1/2 pound mixed wild mushroom, cleaned and quartered
- 1 bunch fresh sage, chopped
- 1 small spring tarragon, chopped
- 2 tablespoons chopped Italian parsley
- salt and pepper
- 3 cups turkey or chicken stock, heated

Prep oven per Mugnaini Roasting Oven Protocol.

Place bread on sheet pan with fennel seed and dried orange peel. Set into oven and bake until toasted golden brown and slightly crisp. Set aside into large bowl.

Heat olive oil in sauté pan and add onion and celery. Cook about 5 minutes or until softened. Add mushrooms, tarragon and sage and cook for another 5 minutes. Add vegetable mixture to bread, add parsley, hot stock and salt & pepper to taste. Toss well to combine. Place into buttered ceramic dish and bake until heated through and lightly brown on top, about 20 minutes.



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