

STUFFING



Preparation : 5 min - **Resting :** - - **Cooking :** - - **Equipment :** -

Ingredients : 6/8

- 300 g minced steak - 250 g herbed sausage meat - 50 g white bread, crusts removed - 8 tbs milk - 1 onion, peeled and quartered - 8 g flat-leaf parsley, washed - 2 garlic cloves, peeled, germ removed - paprika - salt, 5 peppercorn blend

1. Soak the white bread in the milk. Fit the food processing bowl with the metal blade. Place the onion in the bowl with the parsley and garlic. Run the FOOD PROCESSOR programme for 15 seconds.

2. Add the minced steak, sausage meat and bread. Squeeze the soaked bread to remove the excess liquid and add to the bowl with half the reserved tomato flesh; season with paprika, salt and pepper. Press Auto and run the FOOD PROCESSOR programme for 20 seconds, until evenly blended.

Cook Expert ■