



### Roast Garlic, chestnut and Sourdough Turkey stuffing

2 heads garlic

1 600g-sourdough loaf of bread

2 tbspn chopped rosemary

100g crumbled chestnuts

4 tbspn olive oil

Sea salt and pepper

#### Method

Cut the top of the garlic heads, exposing all of the cloves, drizzle with a little oil and roast at 180- for 35 45 minutes.

Squeeze the flesh onto the bread before you blend it into crumbs.

Blend the sourdough (with crusts cut off) with the rosemary and chestnuts into a rough crumb, add salt, pepper and olive oil.

Check the taste and stuff your turkey.

Merry Christmas.