



**TREWITHEN DAIRY**  
GLYNN VALLEY · CORNWALL

## SAFFRON BUN CHRISTMAS STUFFING

### DESCRIPTION

This Cornish twist on a classic stuffing is bound to steal the show this Christmas. Plump dried fruit and the golden glow of saffron makes Cornwall's famous treat, the saffron bun, a terrific alternative to bread for a very special festive stuffing. Combine with salty bacon, onion and hardy herbs for a flavoursome side to your main event - don't forget to make extra so there's plenty for the ultimate left-overs sandwich!

**Serves 4 - 6**

### INGREDIENTS

50g Trewithen Dairy Salted Butter  
1 Onion, finely chopped  
50g Smoked Bacon Lardons / 4 rashers of smoked bacon, chopped  
200g Saffron Buns  
2 tbsp your favourite Christmas Chutney  
3 tbsp Pine Nuts (optional)  
6-8 Sage Leaves, chopped  
2 sprigs Rosemary, leaves finely chopped  
1 tbsp Worcestershire Sauce  
2 tbsp Vegetable Oil

### METHOD

1. Preheat the oven to 190c.
2. Melt the butter in a frying pan over a medium heat, add the onion and saute for five minutes until soft. Add the bacon lardons or rashers and cook until lightly browned. Transfer mixture into a mixing bowl.
3. Pulse the saffron cakes in a food processor until it forms breadcrumbs. Tip the mixture into the mixing bowl and stir through the remaining ingredients until thoroughly combined.
4. Grease a shallow dish and tip the stuffing mixture in, pressing it down slightly. Drizzle with a little olive oil, cover with foil and bake for approx 25 minutes. Remove the foil and return the oven for a final 10 minutes or until golden on top.