



JERNEJ KITCHEN

BREAD STUFFING LOAF

*Bread Stuffing Loaf is made with leftover bread and ham. It's a fantastic side dish for steak and roast.
You can store it in the freezer.*

SERVES	8	PEOPLE
PREPARATION:	20	MINUTES
BAKE:	80	MINUTES
TOTAL TIME:	1	HOUR 40 MINUTES

BREAD STUFFING LOAF

125 ml (1/2 cup) milk
240 ml (1 cup) water
1 sprig fresh rosemary
1 tbsp butter
650 g (1 1/2 pounds) bread
400 g (1 pound) baked (Easter) ham
1 onion
1 tbsp oil
2 tbsp chopped fresh parsley
6 eggs
1 tsp creamy horseradish sauce (optional)
1/2 tsp thyme

TOOLS AND EQUIPEMENT

saucepan
bowl
kitchen knife
cutting board
baking pan 13 cm x 32 cm (5-inch x 8-inch)
parchment paper

Sponsored

HEAT AND MILK AND CUT THE BREAD

Add milk, water, rosemary, and butter to a saucepan. Feel free to add any skin or bones from the ham if you have it for the flavor. Bring to a boil, then simmer for 5 minutes. Remove from the heat. Cut the bread into small cubes and add to a bowl. Cover with warm milk mixture; discard the skin/bones and rosemary beforehand). Set aside for 15 - 20 minutes to soak.

CUT THE HAM AND PAN-FRY THE ONION

Cut the ham into small cubes (approx. 0.5 cm or 1/4 inch) and add them to a large bowl. Peel the onion and finely dice it. Add oil to a pan and place it over medium heat. Add the onion, chopped parsley, and saute for about 5 minutes or until tender.

COMBINE THE INGREDIENTS

Add the sauteed onion and bread mixture to a large bowl. Add eggs and horseradish sauce (optional). Season with thyme, salt, and pepper. Stir to combine.

PREPARATION

Set a rack in the middle of the oven and preheat it to 160 °C / 320 °F. Prepare a deep bread loaf baking pan measuring 13 cm x 32 cm (5-inch x 8-inch). Rinse one sheet of parchment paper under running water and wrinkle it.

PRATA

Place the prepared parchment paper onto a working surface. Add the bread stuffing mixture in the middle. Shape it into a tight, thick rope and place it in the baking pan.

BAKE AND SERVE

Place the baking dish into the preheated oven on the middle

rack. Bake for 50 minutes at 160 °C / 320 °F, then increase the oven temperature and bake for 30 minutes at 180 °C / 350 °F. Remove from the oven, cool for a few minutes, then serve with your chosen main dish.