

Crispy prosciutto cups with sausage and sage stuffing



Ingredients

- 1 whole marrowbone, halved lengthways (optional, see tip)
- 40g unsalted butter
- 1 onion, very finely chopped
- 150ml madeira wine
- 150g British free-range sausagemeat
- 150g British rose veal or pork mince
- 75g good quality sourdough or country bread, whizzed to coarse crumbs •
- 10 fresh sage leaves, finely chopped, plus 8 extra to decorate
- Olive oil for greasing
- 8 slices prosciutto or serrano ham

Method

1. If using a marrowbone, heat the oven to 200°C/fan180°C/gas 6, put the halved bone on a baking tray and roast for 30 minutes. Scoop out the marrow and cool. Discard the bone.
2. Melt the butter in a large frying pan and add the onion. Fry gently for 5-10 minutes until softened, turn the heat up, add the madeira and bubble until syrupy. Transfer to a large bowl.
3. Once the mixture has cooled, add the sausagemeat and veal mince, mix and season, then mix in the breadcrumbs and sage.

4. Lightly oil the insides of 8 hollows in a cupcake pan. Cut the ham slices in half and use to line the cups. Be careful not to leave any gaps in the ham lining. Fill the cups with the stuffing mixture, top with a sage leaf and brush with oil. Freeze in the tray, tightly covered with a layer of cling film, then a layer of foil, until ready to use. Defrost to cook.
5. Heat the oven to 200°C/fan180°C/ gas 6. Bake for 20 minutes until the prosciutto is crisp and the stuffing is heated through (pierce with a metal skewer and hold against your wrist to check). Leave in the tin for 5 minutes, then ease out and serve.