

PHEASANT RAVIOLI WITH WHISKY SAUSE



This is a revelation as it is a fabulous way to use up pheasant thighs and utterly delicious in its creamy whisky sauce. A real winter warmer. Making pasta is a lot easier than you might imagine, but you could use fresh lasagne sheets sold in the cold counter.

Serves 4

Ingredients

- 400g "00" flour
- 4 large Free-Range Eggs
- pinch Salt
- Semolina flour for holding the ravioli

- 4 Pheasant thighs, boned and chopped
- 1 Shallot, chopped
- 2 cloves garlic, chopped
- 1 glass White Wine
- splash Double Cream
- Salt & Pepper

- 200ml Fresh Chicken Stock
- 1 Shallot, finely chopped
- 1 clove Garlic, finely chopped
- 4 sprigs Rosemary
- 200ml Double Cream
- 50ml Scotch Whisky
- Salt & Pepper

Method

Make your filling first. Gently sauté the onion and garlic until soft, add the pheasant and white wine. Gently simmer until pheasant is just cooked. Transfer meat and veg to a Magimix and blend with the cream to a smooth paste. Cool. Keep the cooking liquid for sauce.

To make the pasta, put flour, eggs and salt in the Magimix and blend until dough comes together. You may need to knead a bit more flour in if its very sticky. Start rolling the dough through the pasta machine, always keeping it dusted with flour. On setting 1, run a small piece of dough through, then immediately fold into three. Run through the machine in the opposite direction to the previous time. Repeat three times, then move to setting 2. Do exactly the same as on setting 1. On settings 3, 4 and 5 don't fold the pasta at all.

As soon as you have a flat strip, dot the filling down the centre with 1cm spacings until halfway along the sheet. Using a pastry brush, dampen around the filling, then fold over the other side of the pasta sheet to cover the filling. Press each ravioli individually from the centre of the filling, outwards, to remove any air pockets. Stamp out with a cookie cutter or cut around the ravioli with a knife. When each ravioli is made put into a deep dish and cover it with semolina flour so that they don't all stick together.

For the sauce, sauté off the shallot and garlic as before. Add a touch of the wine from cooking the pheasant, then the stock, cream and rosemary. Reduce until thick enough to coat the back of a wooden spoon. Remove the rosemary, season and add the whisky. Keep warm.

Blanch your ravioli in boiling salted water and remove into a bowl. Mix the sauce with the ravioli and serve with grated parmesan and some rocket salad.

Note: Join Our Game Cooking School--Learn how to make this and other delicious game recipes using fresh locally sourced ingredients at the Mike Robinson Wild Food and Game Cookery School. For further information please go to www.wherewisemenshoot.com or contact Richard on 07983 626761