

ROAST PARTRIDGE WITH BREAD SAUCE



This dish makes a lovely Sunday lunch or smart main course; however table manners aside, nothing beats picking up the bird at the end and nibbling off those last juicy bits from the legs & wings!

Serves 4

Ingredients

4 young Partridge, plucked and gutted
8 sprigs Rosemary
2 bulbs Garlic
Butter
4 slices streaky smoked bacon
Salt and Pepper

Bread Sauce:

½ loaf stale white bread, crusts removed
1 pint Whole Milk
1 Shallot
20 cloves
2 sprigs Thyme
Pinch nutmeg
Salt & Pepper

Method

This couldn't be simpler, Spread the legs wide to even cooking time. Cut your bulb of garlic in half across the equator and stuff ½ up the cavity of each bird along with 2 sprigs of Rosemary. Season the top of the bird and spread with a little butter and lay bacon over the breasts.

Roast in a pre-heated oven (200c) for 20 mins then rest for 20 mins with a cloth over the top. This allows the juices to relax back into the meat, making it juicy and succulent.

Meanwhile, for the bread sauce – peel the shallot and stud with the cloves. Pour milk into a saucepan and heat with the onion and the thyme. Just before boiling point, turn off and leave to infuse. In a food processor, whizz up the bread til you have crumbs (use the pulse button as its not so fine). Stir the bread into the milk (onion & thyme removed) and warm to thicken. Add nutmeg and salt & pepper to taste.

Serve with all the trimmings: Game chips (potato slices crisped up in hot oil), roast potatoes (yes as well!), good quality redcurrant jelly and slow braised red cabbage. Pour the roasting juices over the meat.

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