

Partridge & Mushrooms



Partridges have a fantastic flavour and in the case of young birds are best served roasted.

Serves: 2

Profitability:

Steps:

Melt the butter in your frying pan and then simmer the mushrooms. Season them with a pinch of salt and pepper, then stuff the partridges with them.

Place the partridges in a casserole tin and cook in a hot oven 200°C until the partridges are nicely browned.

Make the sauce whilst you are waiting for the partridges to cook. Put the butter in a saucepan, melt and add the flour. Cook for 2 minutes stirring regularly, then gradually add in the stock.

When the sauce is thick enough, stir in the sherry and season with salt and pepper.

Pour the sauce when it is ready, over the partridges in the casserole dish and then put it back in the oven to cook for a further 40/45 minutes.

Serve with fresh vegetables and roast potatoes.

Ingredients:

375g mushrooms sliced

50g butter

2 partridges (Young birds)

Salt

Pepper

Salad cress to garnish

For the sauce:

45 g butter

plain 40g flour, sieved

475 ml stock

120 ml sherry

Salt

Pepper