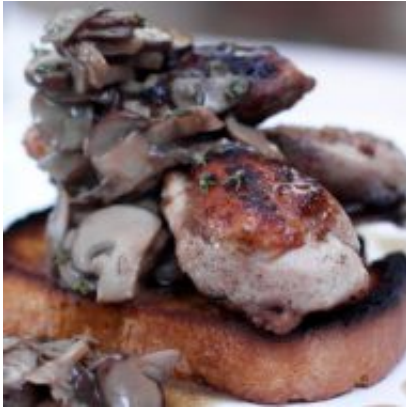


Partridge on Grilled Bread with Mushrooms & Brandy



Serves: 1

Profitability:

Steps:

- Preheat grill to high
- Fry mushrooms in sunflower oil with the bay leaf and black pepper. Once browned, add garlic and cook for a minute before removing from pan
- Season the partridge with salt. Melt butter with extra sunflower oil if needed, and fry bird skin-side down for 5 minutes until brown. Turn over and cook for another 6 minutes
- Add breasts, cooking for 3 minutes on each side
- Butter bread on both sides and grill, turning once until well coloured
- Pour in brandy and flame partridge. Do not allow it to evaporate completely. Lift the bird and rest on the toast
- Drop the mushrooms back into the pan, add the stock and lemon juice and simmer until 3 tbsp of jus is left. Drop in the cold butter bit by bit stirring all the time until the sauce emulsifies

To Serve

- Pour the sauce over the partridge and season
- Scatter parsley and serve with a glass of red

Ingredients:

Partridge 1, legs and breasts removed

Sunflower oil a dash

Small chestnut mushrooms 6 finely sliced

Bay leaf 1

Black pepper to season

Garlic clove 1 very finely sliced

Butter 35g

Small piece of white bread 1

Brandy 50ml

Chicken stock 50ml

Lemon juice 1/3 of medium lemon

Butter 15g fridge-cold

Curly parsley to garnish, finely chopped

Salt to season

Author: Game to Eat