

Partridge Risotto

Serves 4

Ingredients

2 plump oven ready partridges, 50g (2oz) butter,
1 onion (peeled & finely chopped), 100ml dry white wine,
300g Arborio rice, 1ltr hot chicken or vegetable stock,
15ml garlic flavoured olive oil,
50g grated pecorino (or parmesan) cheese, Large handful of baby spinach,
Large handful of wild rocket, salt & pepper (to taste)

Method

Remove breasts from partridges. Set the breasts to one side. Skin the leg joints and slice the meat from the bone, then chop into small pieces.

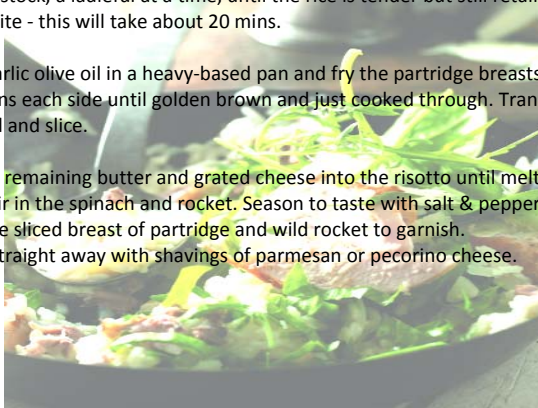
Melt half the butter in a heavy-based pan. Add onion and partridge leg meat, cook gently for 5 mins, stirring occasionally until onion has softened. Pour in the wine and boil rapidly until almost completely evaporated.

Add the rice and cook, stirring until the grains are all coated in the buttery juices.

Add a ladleful of hot stock and simmer, stirring until absorbed. Continue adding stock, a ladleful at a time, until the rice is tender but still retains some bite - this will take about 20 mins.

Heat garlic olive oil in a heavy-based pan and fry the partridge breasts for 2 to 3 mins each side until golden brown and just cooked through. Transfer to a board and slice.

Stir the remaining butter and grated cheese into the risotto until melted, then stir in the spinach and rocket. Season to taste with salt & pepper. Top with the sliced breast of partridge and wild rocket to garnish.
Serve straight away with shavings of parmesan or pecorino cheese.



Partridge Hot Pot

Serves 4

Ingredients

30ml light olive oil, 4 oven ready partridges, 1kg medium sized potatoes (peeled and thinly sliced), 2 leeks (sliced), 2tbs plain flour,
300ml chicken or veg stock, 150ml medium dry cider,
3-4 sprigs thyme (roughly chopped), 1tbs soft brown sugar, 25g butter

Method

Pre-heat oven to gas mark 4. Heat 1 tbs oil in a casserole dish, and fry Partridges for about 5 mins, turning several times until well browned. Transfer to a plate. Meanwhile par boil potato slices in a large pan of boiling water for 2 mins only, then drain and rinse in cold water.

Add remaining oil to casserole; fry leeks for 3-4 mins until browned. Stir in the flour. Remove from the heat. Gradually stir in the stock and then cider, thyme and brown sugar.

Return partridge to casserole, pushing them amongst the vegetables. Season with salt & pepper. Cover with overlapping slices of potato and dot with butter. Bake for 1 to 1½ hours or until potatoes are tender and golden brown.

Mango Pheasant

Serves 4

Ingredients

3 large or 4 smaller pheasants,
2 bottles Sharwoods sweet Mango Chutney,
550ml double cream

Method

Spread out a layer of mango chutney on the bottom of a heavy pan and lay the pheasants on it on their sides.

Pour on the remaining chutney and the cream.

Cover and cook in oven (gas mark 5) for 40 minutes, turning the birds halfway through.

Lift out the pheasants, joint them, lay the pieces on a wide dish, pour over the thick cooking liquids.

Serve with rice or plain boiled potatoes.

Pheasant with Roast Pepper Pappardelle

Serves 4

Ingredients

2 red peppers & 2 green peppers (deseeded & thickly sliced),
3 garlic cloves (peeled & thinly sliced), 30ml olive oil, 75ml white wine,
1½tsp cumin seeds (crushed), salt & pepper, 4 vine ripened tomatoes,
4 pheasant breasts (halved), 250g dried Pappardelle pasta,
40g butter, 3tbs chopped fresh coriander.

Method

Pre-heat oven to gas mark 6. Toss together the peppers, garlic, 1tbs wine and cumin seeds in a large roasting tin. Spread out in a single layer and season. Roast for 20 mins until lightly charred at the edges, stirring in the tomatoes half way through.

Meanwhile, heat remaining oil in a heavy-based frying-pan. Fry the pheasant breasts over a high heat for 1 min each side until browned. Add to the roasting tin, pushing them amongst the peppers. Pour remaining wine over the top.

Return to the oven for 8 to 10 mins until cooked through and vegetables are tender. Transfer pheasant to a board and slice.

Meanwhile, cook the pasta in a large pan of slightly-salted boiling water for the time stated on the packet. Drain well. Return to the pan and toss with butter until melted. Add the sliced pheasant, chopped coriander, vegetables and juices from the roasting tin.

Garnish with coriander sprigs and serve straight away with crusty bread if desired.



Venison Salad

Serves 4

Ingredients

45ml sherry vinegar,
1tsp Dijon mustard,
90ml olive oil,
30ml walnut oil,
2 tbs very finely chopped red onion,
salt & pepper,
150g French beans (trimmed),
120g bag mixed salad leaves,
8-10 basil leaves (halved),
4 (150-175g) venison steaks,
4tsp black peppercorns (crushed),
175g blackberries,
100g redcurrants

Method

Whisk vinegar & mustard together in small bowl. Whisk in olive oil, walnut oil & red onion then season. Set aside for 30 mins.

Cook French beans in pan of boiling water for 3 mins until just tender. Drain & rinse in cold water, place in large bowl with salad & basil.

Heat a heavy-based frying-pan or griddle pan until smoking hot. Season venison steaks with peppercorns. Cook for 3 mins each side for rare steaks, or until cooked according to taste. Transfer to board then slice.

Meanwhile, add blackberries & redcurrants to pan and warm through. Give dressing a whisk, drizzle half over salad and gently toss together with warmed fruit.

Arrange on individual serving plates with the sliced venison. Serve straight away with the remaining dressing.

