

ROAST PARTRIDGE & BREAD SAUCE

THE BIRD

Ingredients for One (For more just multiply ingredients by number of diners and proceed)

One Free Range, Wild, dressed partridge

2 Thick Rashers of Pancetta (We use Jimmy's Smokehouse) or Streaky Bacon would do.

25g of Butter

50ml Madeira or Marsala Wine, or a medium sherry

Preheat your oven to 180c.

Slip the butter between the skin and breast meat and then wrap the birds across the breasts with the pancetta with the join of the pancetta sitting on the bottom of the bird.

Now place in an oven proof dish with the 50ml of madeira or marsala. Place into the oven for 20 minutes, then remove from the oven cover in foil and rest for 10 minutes in a warm place.

This will result in a moist bird and delicious cooking juices in the bottom of your dish. These juices can be used to make a simple yet delicious gravy or sauce or just added to the bread sauce below for an extra special finish.

THE BREAD SAUCE (Enough for 4 people or generous amount for 2)

1 Large onion

10 whole cloves

10 black peppercorns

4 bay leaves

4oz/100g salted butter

1pt milk (568ml or so)

6oz/150g of fresh white breadcrumbs

4tbsps Double or whipping cream

For the bread sauce, stud the onion with the cloves and simmer in a small pan with the bay leaf, milk, peppercorns and butter for 15–20 minutes. At this point you could allow to stand to further infuse or even do the night before for maximum flavour. Strain the liquid and return to the pan, add the breadcrumbs and season. Return to the heat and simmer until thickened, about, 10 – 12 minutes. Stir in the cream, and roasting juices if using, and keep warm until serving.