

SMOKED WOOD PIGEON BREAST, BLACK PUDDING, PANCETTA CRISPS, FONDANT POTATO, SPICED APPLE MAYO

Ingredients for 4 Starters (Double up for main courses)

4 Brined & Cold Smoked Pigeon Breasts
4 Slices of Good Quality Black Pudding
50g Butter
8 Slices of Medium Thick Sliced Dry Aged Lightly Smoked Pancetta
2 Large Maris Piper or King Edward Potatoes
500g Duck Fat/Goose Fat, 6 Cloves of fresh garlic, 10 peppercorns
Aromatics - Mixed Fresh Herbs, Rosemary, Thyme, Oregano, Bay Leaf
2 Bramley Apples or other cooking apple (Approx. 400g)
1tsp Dijon Mustard, Pinch of Mixed Spice & 1tsp Organic Cider Apple Vinegar
300ml Vegetable Oil
Salt & White Pepper
Chicory Leaves & Freshly Picked Blackberries

Apple Mayo – Firstly core the apple ensuring all the hard centre has been removed. Score a line along the circumference of the apples and place in a preheated oven at 180c. Bake for 25mins or until soft to the touch, set aside for 5 minutes and allow to cool. Once able, scrape the soft flesh of the apple into a food processor and blend until smooth. Now add a touch of salt and white pepper, Dijon, mixed spice and the vinegar. Start the processor up again and slowly drizzle in the oil, until you have the consistency you require.

Stovetop Fondant Potato – Place the Duck/Goose fat into a frying pan or saucepan. Now crush the garlic gently, no need to peel and put into the fat with most of the dry herbs, peppercorns with the garlic. Warm it all up until barely simmering. Meanwhile peel the potato and cut to the desired shape and size. We are aiming for 4 discs of around 60mm diameter and 20-30mm thickness each. Place them into the warm oil and cook until a skewer or a knife will gently pass through. (About 20mins). Take the saucepan off the heat and put to the side keeping the fondants warm in the flavoured fat.

Pancetta Crisps – Place the slices of pancetta between sheets of parchment paper on a baking tray and place another tray on top to help press the pancetta flat during baking. Place in a 180c oven for 15 minutes until the pancetta is nice and crispy.

Pigeon Breasts – Preheat a non-stick frying pan and add a touch of vegetable oil. Add the black pudding, sear the pigeon breasts gently on one side for 20-30 seconds. Then add the butter and remaining herbs flip and cook for another 20 – 30 seconds whilst turning the heat down, continue to baste the breasts with the herby butter. Flip the black pudding when the breasts are springy to the touch place on top of the black pudding in the pan and remove from the heat and rest for 5 minutes before plating.

To Finish – Place a good spot of bramley apple mayo on your chosen plate, now add black pudding, more mayo, then put the buttery fondant potato on it. Cut the pigeon on an angle and place the 2 halves onto the potato. Arrange the pancetta slices on the pigeon and add more apple mayo to the plate. Dress with red chicory leaf and freshly picked blackberries.