

Pheasant

wrapped in Pancetta with Chestnut Stuffing,
Confit Leg and Crisp Sage

Recipe by Max Leonard

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Serves 4

- 2 Pheasants
(ask your butcher to remove the breast and legs, save the liver if possible)
- 16 Rashers Dry Cured Pancetta
(or Parma ham)
- 1 Litre Duck Fat
- Bunch of Fresh Sage
- 500g Chestnuts
- 1 Small White Onion (finely diced)
- 1 Clove of Garlic (finely diced)

Confit Pheasant Legs

Pre-heat a baking tray filled with duck fat to 140 (Gas Mark 3) add the pheasant legs, and slow roast for 2½ hours.

Chestnut Stuffing

Boil chestnuts in their shells for 15 minutes, then peel. Fry together with the chopped onion and garlic for approximately 4 minutes. If you have the pheasant liver, dice and cook with the mixture. Place the mixture in a blender and pulse until smooth.

Pheasant Breasts

Remove the skin from the pheasant breast and make a slit in each one to open them up. Then take a small amount of the stuffing and spread on the inside of the butterflied breast. Place three small pieces of sage on three rashers of pancetta (or Parma ham), wrap pheasant in pancetta to form a parcel. On top

of the hob fry the parcels for 2 minutes each side until brown, then place in an oven at 160 (Gas Mark 4) for 5-10 minutes.

Remove from oven and allow parcels to relax in a warm place for 10 minutes. Serve with either roast duck fat potatoes or dauphinoise.

Garnish

Heat some oil in a fat pan until very hot, drop ten sage leaves in for 20 seconds, remove from pan and dress assembled dish. ●



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