

Pheasant with Noodles and Horseradish Cream Recipe

Ingredients:

75g (3oz) Butter

4 Pheasant Breasts

4 Shallots, chopped

1 Clove of Garlic

2 Tablespoons, Creamed Horseradish, or 1 tbs Strong Horseradish, grated

Juice of ½ Lemon

150ml (5fl.oz), Double Cream

1 pkt Black or Green Italian Noodles

Small bunch of Parsley Chopped

Salt & Pepper

Method:

Heat the butter in a heavy frying pan and sauté the pheasant breasts until they are sealed. Remove them and sauté the shallots and garlic until the shallots are pale gold; remove and discard garlic clove.

Stir horseradish into shallots and add a tablespoon of water and the lemon juice. Season. Return pheasant breasts to pan, add cream and cover and cook gently for 15 - 20 minutes, or until breasts are just cooked. If sauce is too thin, remove breasts and increase the heat to reduce; if it's too thick, add a little more cream or some dry white wine.

Cook noodles according to instructions and drain.

Serve noodles with pheasant and sprinkle chopped parsley on top..

Pheasant Breasts are available frozen from us - visit our [Oven Ready](#) page for prices.