

Roast Partridge Recipe

(Serves 4) - Preparation Time: 10 mins. - Cooking Time: 30 mins.

Ingredients:

4 Partridge, ready prepared.

4 Sprigs fresh thyme plus a few leaves.

12 juniper Berries.

Salt & freshly ground Pepper

8 slices Streaky Bacon

Mix of butter, Olive Oil for basting.

Selection of wild & exotic Mushrooms

Olive Oil

To Serve:

Braised Cabbage

Mashed Potato

Method:

Pre heat oven to 200⁰C/400⁰F/ Gas mark 6

Place 1 sprig of thyme, 3 juniper berries in the cavity of each bird and season with salt and pepper. Tie the legs together with string before cooking.

Spread softened butter and oil over the birds and place a rasher of bacon on each breast. put in a roasting pan and cook for 30 minutes. To check the birds are cooked , pierce with a skewer between the leg and breast. They are ready when the juices run clear.

Pour some of the juice into a small saucepan and keep on a low heat. In the meantime heat a little olive oil and sauté a selection of wild mushrooms.

Put the mushrooms on the plat together with the partridge and crispy bacon. serve with a little of the heated juice, braised cabbage and mashed potato.

Tip:

For a Mediterranean twist, serve with cous cous and stir fry vegetables

(Nice with good quality apple as well)!

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