



# Roast Red Legged Partridge Buttered Heritage Carrots, Watercress, Game Chips & Juniper Sauce

by Allan Pickett - Head Chef at L'Oscar, London

Serves 1



## INGREDIENTS

### ROAST PARTRIDGE

- 1 red legged partridge from Curtis Pitts Deer Services
- 1 potato
- 1 good sprig of watercress
- 3 heritage carrots
- 1 small Savoy cabbage
- 60ml of good quality brown chicken jus
- 2-3 crushed juniper berries
- 1 tsp cold butter

## METHOD

1. Roast the partridge until it is warm in the cavity (for a medium sized bird you should be looking at 12 minutes at 185°C). Leave the bird to rest in a warm place.
2. Peel the potato and slice really thinly, soak in a fresh, clean cold water to remove the starch. Drain and deep fry the slices in hot oil until golden brown and very crispy. Drain on kitchen paper to remove excess oil and season with salt.
3. Wash the watercress in cold water.
4. Peel, cut and cook the carrots in boiling salted water until tender. Add to a pan of melted butter and keep hot.
5. Break the cabbage down and remove the outer dark green leaves. Chop the middle green part of the cabbage and cook quickly in a little butter and water until tender. Keep warm.
6. Warm the chicken jus, add the crushed juniper berries and infuse.

## TO FINISH THE DISH

1. Place cooked Savoy cabbage onto the warmed plate, followed by the hot glazed carrots, then the watercress and game chips.
2. The partridge is then taken off the bone and the breasts are laid on top of the cabbage, then the legs are trimmed and added to the plate.
3. Finish the dish by adding a small teaspoon of cold butter to the juniper jus and carefully spoon it around the plate.
4. Serve whilst hot.