

GAME RECIPE

by A. O'Callaghan

Seared pigeon breast, Caramelised apple and crisp pancetta with a wild blackberry and sloe gin syrup

SERVES 2

1 cox's eating apple

2 pigeon breast

2oz butter

6 slices pancetta

4oz wild blackberries

1 teasp sugar to sweeten

Splash sloe gin

Wash the blackberries and place in a pan with sugar and sloe gin, cook on low heat until fruit has softened and reduced. Pass through a sieve and allow to cool.

Slice the apple into 6 rounds/discs (leave skin on), butterfly pigeon breast in 4 thin slices.

Heat butter until foaming. Gently cook the apple until brown and caramelised. Remove from the pan and keep warm.

In the same pan cook the pancetta until crisp. Remove and keep warm.

Place the pan back on medium heat and add a little butter and sear pigeon breast leaving meatxc rare. Rest for one/two minutes.

Assemble dish by layering the apple then pigeon, apple, pigeon, apple pancetta the garnish with the wild blackberry syrup