



### **Pheasant with parsnip dauphinoise, cranberries & pancetta.**

First of all may I wish each and every one of you a happy new year.

Pheasant is a fantastic bird, not too gamey but still very rich and hearty, just what you need on these cold evenings. In January we are serving pheasant with a parsnip dauphinoise, a real creamy potato dish to treat yourself with and finished with pancetta and cranberries to cut through some of the richness.

Pheasant can be bought from most butchers, ask for the legs to be removed from the crown if your not too sure about doing it yourself.

#### Dauphinoise Ingredients:

500g Potatoes  
300g Grated Parsnip  
250ml Double Cream  
½ Bulb garlic  
15g Salt  
5g Cracked black pepper

- Bring cream to the boil with the garlic do not reduce
- Slice potatoes thinly
- Remove garlic from cream and pass onto the sliced potatoes.
- Add seasoning and mix together
- Layer potatoes in a tray with the grated parsnip between each layer. Cover the tray with foil.
- Cook 180°C for 35-40 minutes.
- When cooked through remove the foil and cook for 10 minutes to brown the top.
- Remove from the oven, cover to keep warm and set aside.



1 Pheasant (½ per person)  
150ml Chicken stock  
100g Pancetta (small dice)  
100g Cranberries

1. Seal the legs of the pheasant in a pan, add chicken stock and braise for an hour until tender. Remove from the stock and drain.
2. The crown of the bird can be sealed in a pan and then roasted at 180°C for 15 minutes. For the best taste the meat should be slightly pink, pheasant very quickly over cooks and becomes dry.
3. Remove the pheasant from the oven and allow to 'rest' this lets the meat relax and will be much more tender.
4. Whilst the bird is 'resting' fry and brown some diced pancetta before adding the braised legs and then the cranberries, once all browned, add some of the braising liquor from the legs, reduce to a sauce consistency.

To serve:

Remove the breasts from the crown of the pheasant; serve a leg and a breast per portion.

Serve on top of a piece of the dauphinoise and spoon the sauce over the top.