



Roast Partridge with Bread Sauce

Ingredients (Serves 4)

- * 4 Young Partridge, plucked and gutted
 - * 8 Sprigs of Rosemary
 - * 2 Bulbs of Garlic
 - * 2 Bay Leaves
 - * Butter
 - * 4 Slices of Streaky Smoked Bacon
 - * Salt and Pepper
- Bread Sauce:
- * 1/2 Loaf Stale White Bread, crusts removed
 - * 1 Pint of Whole Milk
 - * 1 Shallot
 - * 20 Cloves
 - * 2 Sprigs of Thyme
 - * Pinch of Nutmeg

Method

1. Spread the legs wide to even cooking time. Cut your bulb of garlic in half across the equator and stuff ½ up the cavity of each bird along with 2 sprigs of Rosemary. Season the top of the bird and spread with a little butter and lay bacon over the breasts.
2. Roast in a pre-heated oven (200c) for 20 mins then rest for 20 mins with a cloth over the top. This allows the juices to relax back into the meat, making it juicy and succulent.
3. For the bread sauce – peel the shallot and stud with the cloves. Pour milk into a saucepan and heat with the onion and the thyme. Just before boiling point, turn off and leave to infuse. In a food processor, whizz up the bread til you have crumbs (use the pulse button as its not so fine). Stir the bread into the milk (onion & thyme removed) and warm to thicken. Add nutmeg and salt & pepper to taste.