



MONTHLY RECIPE - SEPTEMBER 2015

Trio of Wetherby Pigeon



Ingredients

Pigeon patè

125g pigeon livers
125g chicken livers
50g salted butter
100ml port
100ml brandy
100ml madeira
thyme & garlic
salt & white pepper

Pigeon kebab

4 pigeon breasts
1 whole egg
20g double cream
curry powder
4 kebab skewers

Pigeon breast

2 tables spoons of honey
Moorland heather
salt & pepper

Method

Pigeon patè

Prepare the livers the day before using, so you can marinate them in the alcohol, thyme & garlic. The morning after, cook the livers in a sauce pan along with the cream and the melted butter, cook until the livers are about 72c/75c. Blitz in a blender & set into small kilner jars, leave in fridge until ready to serve.

Pigeon kebab

Place all the ingredients in a food processor, blitz until a smooth paste, season and then place in to a small piping bag. Pipe the mixture on to a piece of wax paper, about a 3 inch line (sausage like), place the skewer on top and pipe another line of mixture over the skewer, leaving the ends free of the mousse. Place in the freezer for a couple of hours to set.

When set and feels firm, roll them into flour, eggs & breadcrumb and deep fry for 2 minutes. For the breast, just bake for 4 minutes in tin foil with some moorland heather (if available) and a drizzle of honey.

Enjoy!