





## Roast Prestwold partridge with bacon and chestnut sprouts, redcurrant and port sauce

Once the partridge season opens in September we can expect a plentiful supply of these tasty gamebirds that come to us via our butcher from local shooting estates including Prestwold Hall.

### Ingredients

Serves four

Partridge - 4 birds, oven ready  
Unsmoked streaky bacon - 12 slices

Brussel sprouts - 500g  
Chestnuts - 8 (peeled)  
Pancetta bacon - 50g  
Unsalted butter - 1 tbsp

### Pommes Anna

Potatoes (Maris Piper) - 4 large  
Prunes - 15 pitted  
Unsalted butter - 1 tbsp  
Vegetable oil - 2 tbsps  
Baby shallots - 12

Wrap the partridge in streaky bacon or smoked back bacon. Heat a heavy bottomed pan with a little oil and butter and seal the partridge on the base and both sides - but NOT on the breast.

Place breast upwards in an oven pre-heated to 200C (Mark 6) and roast for six minutes or so. You can take the partridge out of the oven to test by touch. The meat should be slightly springy, not solid. Set aside to rest.

Quarter or halve the brussels depending on size and blanch in boiling, salted water until tender. Cook off the finely diced pancetta or bacon in a very hot pan until crisp. Add to the brussels and peeled and blanched chestnuts. Season with salt and pepper.

Pommes Anna are made in layers of thinly sliced potato alternating with layers of sliced prunes. Seal on one side (the potato base) in a small heavy bottomed pan and transfer to a hot oven also at 200C (Mark 6) for five or six minutes. Once a knife slides through easily the potato is done.

As a garnish, glaze baby shallots in sugar and butter before adding a splash or two of red wine.

For the sauce, reduce port with redcurrant jelly, then add reduced meat stock. Finish with a knob of butter and fresh or frozen redcurrants

Recommended wine: Spy Valley Pinot Noir, 2003 (New Zealand)