



acknowledgments

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host a roast



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Michel Roux's
celebrity recipe book





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Partridge Pie

Michel Roux

Preparation time: 30 minutes

Cook time: 45-50 minutes

Serves 4

- 4 partridges
- 50g finely diced carrots and onions (mirepoix)
- 70ml red port
- 500ml game stock or veal stock
- 50g beurre manier (25g flour mixed with 25g softened butter)
- 50g butter
- 100g baby onions, peeled
- 70g carrots cut in small chunks
- 30g butter
- 1 shallot diced finely
- 50g black trompette
- 50g girolle
- 2 tablespoons thinly sliced parsley
- 30g chopped parsley
- 50g chopped truffle (optional)
- 200g puff pastry
- 1 egg lightly beaten with a little milk (egg-wash)

1. Ask your butcher to remove the breasts and thighs from the partridges, reserving the bones and drumsticks separately.
2. Using a heavy bladed knife, chop the bones and drumsticks. Combine in a heavy frying pan and cook over a high heat until lightly browned. Add the finely diced carrots and onions (mirepoix) and continue to cook until lightly golden brown. Add the port; bring to a boil and simmer until reduced by half. Add the stock and simmer gently one hour. Meanwhile, combine flour and butter in a small bowl with your fingers or a wooden spoon until you create a firm paste (beurre manier).
3. Strain the stock through a fine sieve (chinois); return to same cleaned pan and bring back to a boil. Gradually add beurre manier a little at a time; whisking it into the sauce as you go. Continue until the sauce thickens enough to coat the back of a spoon. Reserve, and cool.
4. Heat a large frying pan and add a little butter. Cook thighs and breasts until lightly browned and one third cooked; transfer to a plate and refrigerate.
5. Bring a small pot of salted water or chicken stock to a boil. Cook onions and carrots until just tender; drain and set aside.
6. Heat a medium frying pan and melt the butter. Cook the shallots and mushrooms until softened and tender. Stir in parsley.

7. Place a pie funnel in the centre of a 1.5 litre pie dish. Layer meat, vegetables, mushrooms, chopped parsley, and salt and pepper in the pie dish. Sprinkle with the chopped truffle if using, then pour sauce over the top.
8. Roll the puff pastry out to 6mm thick, egg wash under the lip of the china dish then cut the pastry to the same shape as the dish allowing 2 to 3 cm extra in size to fold under the dish. Cut a small hole in the centre of the pastry and carefully place the pastry over the top of the pie making sure the pie funnel pokes through the centre.
9. Seal the pastry under the egg washed lip of the china dish then egg wash the whole top of the pastry. Decorate with pastry trimmings if desired or score with a sharp knife.
10. Cook in the oven at 180°C/350°F/Gas 4 for 45 to 50 minutes or until pie is heated through and pastry is golden brown and crisp.





Roast Haddock with smoked bacon and celeriac fries

Gary Rhodes

“Now cooking for almost 30 years, I’ve enjoyed the privilege of roasting, braising, poaching and pan-frying some of the most amazing ingredients, so many of which the Countryside Alliance help support, and their members provide us with. Returning that support is the simplest way to say – thank you.”

Preparation time: 30 minutes
Cook time: 25 minutes
Serves 4

- 4 x 175g/6oz fillets of fresh haddock, skinned
 - Pepper
 - 12 rashers of smoked streaky rindless bacon
 - 2 small celeriac
 - 4 tablespoons olive oil
 - Squeeze of lemon juice
 - 25-50g/1-2oz butter, plus an extra knob
 - 6 sage leaves, neatly chopped
 - Salt
1. If the haddock fillets are thin and include the tails, these can be folded, placing the pointed tail under the main fillet. Season each fillet with a little pepper only.
 2. If your bacon rashers are quite thick then place them between two sheets of cling film and gently press with a rolling pin to thin slightly. Arrange 3 bacon rashers overlapping slightly on a board. Top with a piece of haddock; fold bacon around haddock securing with one or two cocktail sticks. Refrigerate until needed. Repeat with remaining bacon and haddock. This can be done in advance.
 3. Bring a large pot of salted water to a boil. Meanwhile, peel the celeriac and chop into sticks approximately 1cm (half an inch) thick. Plunge celeriac sticks into boiling salted water for 2 minutes, before draining in a colander and cooling.
 4. Warm 2 tablespoons of olive oil in a large flame and oven-proof pan or roasting tray. Once hot, add the celeriac sticks, frying until golden brown on all sides. The celeriac can be prepared in advance to this stage.
 5. To colour the haddock, heat the remaining olive oil in a flame and oven-proof pan or tray. Once hot, put the fillets in presentation side down. Fry quickly until golden brown on all sides; remove from pan and cool presentation side up, on a buttered baking tray, until ready to serve. Once cold, brush each portion with butter, using the extra knob listed above.
 6. When ready to serve, preheat the oven to 200°C. Roast the celeriac for 8-10 minutes or until browned and crispy. Add the haddock fillets for the last 5 minutes cooking time. Remove celeriac; add a generous squeeze of lemon juice along with half of the butter, shaking it into the oil; it will emulsify quite smoothly. Add the remaining butter for a smoother, richer finish. Season to taste with salt and pepper, and sprinkle with the chopped sage.
 7. Remove the haddock from the oven, twisting and removing the cocktail sticks. Serve haddock with celeriac fries, drizzling with the sage butter.

Note: Fresh spinach eats well as an extra vegetable to accompany or a simple green salad.

Roast Woodcock with grapes and marc

Michel Roux Jr

“The countryside belongs to everyone, we should therefore all respect it and help to keep its beauty.”

Preparation time: 1 hour

Cooking time: 20 minutes

Serves 6

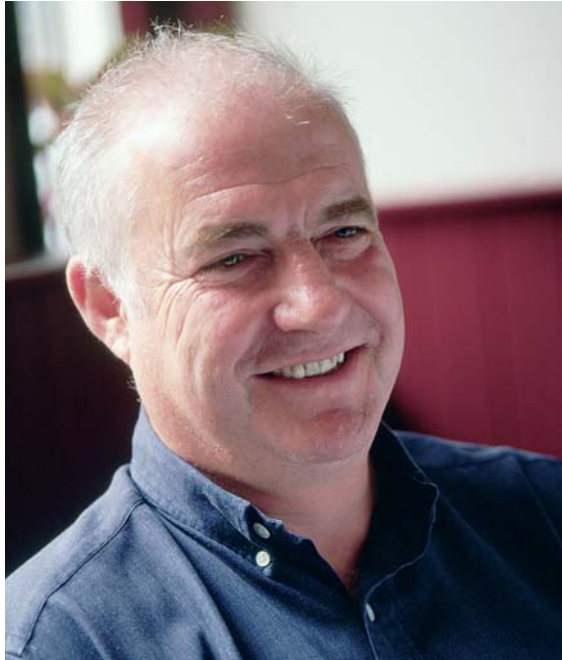
- 6 Woodcock
- 2 chicken livers
- 60g duck foie gras
- 4 shallots, finely chopped
- 1 sprig thyme
- Salt and pepper
- 1 tablespoon brandy
- 30 white seedless grapes
- 1 tablespoon marc (or grappa)
- 1 tablespoon caster sugar
- 4 tablespoons olive oil
- 100g butter
- 6 pieces brioche bread, 5cm square
- 500ml game stock
- Sherry vinegar

“I find that woodcock need no more than 1 week of hanging; after that the exquisite aroma is lost in gaminess. The old-fashioned way to roast a woodcock is with the guts left in. I prefer to remove them and use them for a liver paste. The only part that is not edible is the gizzard, which is often full of sand.”

1. To prepare the woodcock, discard the gizzard (this can be found by pressing with your fingers), eyes and tongue as these are unpalatable due to their sandy texture or bitter flavour; reserve remaining innards in a medium bowl. Alternatively ask your butcher to prepare the woodcock for you.
2. To make the liver paste, add the chicken liver, foie gras, half of the shallots and the thyme to the reserved innards. Heat a frying pan with a drop of oil until smoking hot. Add the liver mixture and cook for 15 seconds, turning frequently. Season with salt and pepper; add the brandy and carefully flambé (this can be done by tilting the pan so that the alcohol ignites from the gas flame or by waving a lit match over the surface of the warmed brandy. Allow the flame to subside naturally). Push the hot liver mixture through a coarse sieve into a large bowl. Whisk mixture to emulsify, cover and refrigerate until required.
3. Bring a small saucepan of water to a boil; add the grapes, cook for 10 seconds before draining and plunging them into cold water. Carefully peel the grapes with a small knife and combine with the marc and sugar for at least 1 hour.

4. Heat the oven to 220°C/425°F/Gas 7. Put the birds in a flame-proof roasting pan with a little of the oil and cook on the hob over a high heat until evenly coloured. Add 70g of the butter, arrange woodcock on their sides and transfer to the oven; cook for 3 minutes. Turn woodcock and cook another 3 minutes; finally turn onto their backs and cook another 4 minutes. Leave to rest on a rack in a warm place for 15 minutes reserving pan juices.
5. Toast the brioche on both sides, then spread the liver paste over them. Place in the oven for 5 minutes to reheat before serving.
6. Using a spoon, carefully skim the fat from the roasting pan and add half tablespoon (10g) of butter with the remaining shallots. Bring to the boil and simmer for 2 minutes. Add marinade from the grapes (keeping the grapes to the side) and boil until liquid reduces by half. Add stock and continue to boil until a light sauce consistency. Whisk in remaining (20g) butter and add the grapes to the sauce at the last moment. A few drops of sherry vinegar will bring out the sweet and sour freshness of this sauce.
7. Serve woodcock on brioche toasts with sauce spooned around them.





Marinated Sea Trout with lime and pink peppercorns

Rick Stein

Preparation time: 30 minutes
Serves 4

- 1 x 225g (8oz) piece of sea trout fillet
- 120ml (4 fl oz) sunflower oil
- 7g (quarter oz) fresh root ginger, very finely chopped
- 1 teaspoon pink peppercorns in brine, drained and rinsed
- Finely grated zest and juice of 1 lime
- half teaspoon salt

1. Place the sea trout fillet, skin-side down, on a large chopping board. Using a very sharp thin-bladed knife slice thinly at a very oblique angle across the grain of the fish. You are aiming for very thin, wide slices of fish (imagine smoked salmon).
2. Flatten the slices slightly - you can use the palm of your hand or the flat side of a large kitchen knife to do this - and arrange them over the base of 4 dinner plates, overlapping them very slightly.
3. Combine remaining ingredients in a small jug to make the dressing; set aside.
4. Five minutes before serving drizzle the dressing over the fish and spread it out with the back of a teaspoon.

Thai Spiced Salmon

David Nicholls

"This salmon recipe is a Thai interpretation of Gravavlax, which is an Asian speciality. The raw salmon is effectively cooked by the Thai flavoured brine in which it is marinated".

Preparation time: 40 minutes (plus 2-5 days marinating time)
Serves: 4-6

- Tail piece of salmon, weighing about 650g, cleaned, scaled and filleted
- 5 teaspoons coarse sea salt
- 5 teaspoons granulated sugar
- 2.5cm piece of fresh root ginger, peeled and grated
- 3 lemon grass stalks, coarse outer leaves removed, thinly sliced
- 4 kaffir lime leaves, finely chopped or shredded
- Grated rind of 1 lime
- 1 fresh red chilli, seeded and finely chopped
- 1 teaspoon black peppercorns, coarsely crushed
- 30ml chopped fresh coriander
- Fresh coriander sprigs and quartered kaffir limes to garnish

For the dressing:

- 150ml mayonnaise
- Juice of half a lime
- 10ml chopped fresh coriander

1. Remove any remaining bones from the salmon, the bones are likely to be small and slippery so tweezers may be useful.
2. Combine the salt, sugar, ginger, lemon grass, lime leaves, lime rind, chilli, black peppercorns and coriander in a bowl and mix well.
3. Choose a shallow ceramic dish into which the salmon fits snugly. Spread one quarter of the spice mixture over the base of the dish. Top with one of the salmon fillets, skin side down. Spread two thirds of the remaining mixture over the flesh, then top with the remaining fillet, flesh side down.
4. Cover with foil, and place a board on top. Add some weights, such as clean cans of fruit to weigh the fish down. Refrigerate 2-5 days, turning the fish daily in the spicy brine.
5. When you are ready to serve the spiced salmon, make the dressing by mixing the mayonnaise, lime juice and chopped coriander in a bowl.
6. Scrape the spices off the fish. Using a very sharp thin-bladed knife slice thinly at a very oblique angle across the grain of the fish. You are aiming for very thin, wide slices of fish (imagine smoked salmon).
7. Garnish with the coriander and kaffir limes and serve with lime dressing.

Partridge

with black pudding and a bacon and pepper sauce

Brian Turner

“Being an Englishman I am very proud of our countryside and all that it stands for. Being a chef I realize that so many of the products that we hold dear to us come from a well kept and productive countryside and to lose any of this would be a sin. Being a cook I love to roast meat especially the big joints that we tend to see less and less of in our homes and restaurants; being a Yorkshireman there is nothing better I believe than hosting a table of friends to share in my food and my ideals. So Host a Roast is a perfect way for me to show off all that I think is best in this country.”

Preparation time: 45 minutes

Cook time: 35 minutes

Serves 2-4

- 4 partridges
- 2 and a half tablespoons olive oil
- salt and black pepper
- 8oz black pudding, cut into quarter inch dice
- 2 under-ripe tomatoes, peeled, seeded, trimmed into petal shapes
- 4 slices of bread
- 4 rashers dry cured back bacon, sliced into thin strips
- 1 red pepper, trimmed and cut into similar strips to the bacon
- quarter pint chicken stock
- half glass red wine
- 2oz butter
- 1tbsp chopped parsley

1. Cut the crowns from the partridge. Separate the legs and the carcass bones from one another.
2. Preheat oven to 200°C/390°F/Gas 6 .
3. Heat 1 tablespoon of the olive oil in a flameproof roasting pan; add the crowns, bones and the legs, and season before roasting in preheated oven 15 minutes.
4. Meanwhile, heat half a tablespoon olive oil in a medium frying pan and cook the black pudding until lightly coloured. Add tomato petals and cook a further 10 minutes; keep warm.
5. Cut bread slices into four 2” circles; heat half a tablespoon oil in a medium frying pan and cook bread slices on one-side only until golden brown; set aside and keep warm.
6. Remove partridge breasts from oven and set aside with bread circles to keep warm. Return legs to oven to cook through (a further 10 minutes).
7. Remove legs and bones from oven and place in a pan. Add red wine to pan and bring to the boil over a medium heat until reduced by half. Add stock and bring back to the boil.

8. Meanwhile, heat remaining oil in a medium frying pan and cook bacon until lightly coloured. Add peppers and cook with the bacon until softened. Strain the reduced sauce over the bacon and peppers and add the butter. Stir the butter into the sauce until it becomes glossy and thickens slightly. Season and add parsley.
9. To serve, put black pudding compote on bread, fried side up. Arrange 2 partridge breasts on top and pour hot sauce over.





Marinated Pheasant with parsnip crisps

Liz Moore

“Pheasant can often be very dry. Marinating is a good way to combat this and the following recipe results in succulent, tender meat that even kids will love. Try not to cook the pheasant longer than necessary, as its low fat content means that it loses precious juices quickly.”

Preparation time: 1 and a half hours (plus marinating time)

Cook time: 50 minutes

Serves 6

- 2 pheasants
- Juice of 2 oranges
- Zest of 1 orange
- 150ml/5 fl oz olive oil
- 120ml/4 fl oz Tio Pepe (or similar dry sherry)
- 4 black peppercorns, lightly crushed
- 8 coriander seeds, crushed
- 2 bay leaves, roughly chopped
- 2 cloves
- 2 sprigs fresh rosemary

For the parsnip crisps:

- 4 parsnips
- Sunflower oil for deep frying
- 50g/2 oz salted butter for frying
- 1/2 tsp olive oil for frying
- Plain flour for dusting
- Salt and freshly ground black pepper

For the sauce:

- 2 tbsp Tio Pepe sherry
- 150ml/5 fl oz game or chicken stock
- Juice of 1 orange
- 1 tbsp apple jelly or red currant jelly
- Salt and freshly ground black pepper
- 50g/2oz chilled butter

Mashed potato or braised Puy lentils, to serve

1. Using a sharp knife, remove the breasts and legs from the pheasants and place in a deep-sided dish.
2. Combine orange juice, zest, olive oil and sherry in a medium jug; pour over the pheasant. Add the pepper, coriander seeds, bay leaves, cloves and rosemary. Turn the pheasant pieces a few times in the marinade; refrigerate, covered for at least 3 hours, or overnight.
3. To make the parsnip crisps, peel the parsnips and remove the top and bottom where they are discoloured. Using a vegetable peeler or mandolin, shave off as many thin strips from the parsnip as possible, until you have used as much of the parsnip as you can.
4. Half fill a large pot or wok with sunflower oil and heat to 160-180°C/300-350°F, or until a parsnip strip colours in about 30 seconds. Cover a large dish with kitchen paper and place within easy distance of the pot of oil; you will also need a metal slotted spoon for fishing out the crisps. Carefully add a small handful of the parsnips to the oil. It will bubble up quite dramatically due to the water content of the parsnips. Stir once, as the outer crisps will cook more quickly than the inner ones. Once they are lightly golden brown, drain on kitchen paper (do not let them go too brown as they will taste very bitter) and repeat until all parsnips are used. Once they are cool they can be placed in an airtight container until needed. Sprinkle with a little salt before serving.
5. Remove the pheasant from the fridge 45 minutes before serving so that it can return to room temperature before cooking.
6. Remove the pheasant from the marinade and pat dry with some kitchen paper.
7. Heat a heavy bottomed frying pan over a medium heat and add the butter and the olive oil. Dust the pheasant pieces in the flour and season well with salt and pepper. Add the legs to the frying pan and cook 4-5 minutes each side before adding breasts; cook for 3-4 minutes each side, depending on the size. Test the legs by inserting a skewer into the meat by the bone. If the juices run clear it is cooked. (If it is not cooked, cover with a lid for a further minute or so). Remove the pheasant from the pan and allow to rest in a warm place whilst you make the sauce.
8. To make the sauce, place the frying pan back on a high heat without washing it. Add the sherry to the pan; bring to a boil and reduce by half (this will happen very quickly). Add the stock; bring to a boil and reduce by half. Stir in the orange juice and the apple jelly. Season to taste with salt and pepper. Cook for a further minute and then whisk in the cold butter. Whisk in any juices from the resting pheasant.
9. Serve the pheasant pieces with Puy lentils or mashed potato. Spoon the sauce around the pheasant and garnish with the parsnip crisps.

Grouse On The Quick with celeriac bread sauce

Antony Worrall Thompson

Preparation time: 40 minutes (plus marinating time)

Cook time: 45 minutes

Serves 2

- 2 grouse, spatch-cooked
- 6 juniper berries, toasted and ground to a fine powder
- 85g/3oz unsalted butter
- 4 slices pancetta bacon
- 2 slices white bread
- 1 shallot, finely chopped
- 1 teaspoon soft thyme leaves
- 85g/3oz chicken livers, finely chopped
- salt and black pepper
- 85ml/3 fl oz Calvados
- 1 tablespoon redcurrant jelly
- 300ml/half a pint beef or game stock

For the celeriac bread sauce

- Half celeriac, chopped
- 1 onion, chopped
- 300ml/half a pint milk
- 1 bay leaf
- 2 cloves,
- pinch of nutmeg
- 55g/2oz soft white breadcrumbs
- 55g/2oz unsalted butter
- 4 tablespoons double cream
- salt and black pepper

1. Preheat oven 200°C/390°F/Gas 6.
2. Sprinkle the grouse on both sides with the juniper and salt & pepper. Leave at room temperature for 30 minutes. Meanwhile, make celeriac bread sauce (see opposite page).
3. Fry the seasoned birds skin-side down in half the butter until brown, flip over and cook in preheated oven for 10 minutes.
4. Meanwhile, fry the pancetta in a medium frying pan until crispy; remove and keep warm. In the same uncleaned pan, fry the bread on both sides until golden; remove and keep warm.
5. In a second frying pan cook the shallot and thyme in the remaining butter over a medium heat until soft but not brown; increase the heat and add the chicken livers (if you wish you can use the grouse liver as well) and cook for a further 3 minutes. Season to taste. Spoon the livers on top of the fried bread; keep warm.

6. Add the Calvados and redcurrant jelly to the chicken liver pan over a medium heat and stir until melted. Add stock; bring to a boil and simmer until reduced by half.
7. Arrange liver topped toasts on serving plates. Top with cooked grouse and strain sauce over the top. Serve with crispy bacon, Celeriac Bread Sauce, a watercress & orange salad and a few warm crisps or game chips.

Celeriac Bread Sauce

- Boil the celeriac with the onion, bay leaf, cloves and nutmeg in the milk until the celeriac is tender. Remove onion, bay leaf and cloves. Add the breadcrumbs and mash. Add the butter and the double cream and season to taste. Cook over a low heat until you reach the consistency of bread sauce; cover closely with baking paper until ready to serve.





Roasted Pigeons with beignets of salsify, pan-fried spinach leaves and a light jus

Alain Roux

Preparation time: 50 minutes

Cook time: 50 minutes

Serves 4

- 500g salsify
- 5g flour
- 400ml cold water
- 1 pinch of salt
- Juice of quarter lemon
- 125g flour
- 1 pinch of salt

- 15g ground nut oil
- 1 whole egg
- 125ml beer
- 4 oven-ready pigeons
- Salt and black pepper
- 50g butter
- 1 carrot, roughly chopped
- 1 onion, roughly chopped
- 250ml red wine
- 500ml water or chicken stock
- 500g washed spinach leaves
- 30g butter
- Oil for deep frying
- 2 egg whites
- Flour for deep frying

1. To prepare the salsify: wash, peel and rewash the salsify. Cut into 5cm length pieces.
2. Combine the flour and water in a large bowl with a whisk. Add the salt and lemon juice and pass through a strainer into a medium saucepan. Bring to the boil, stirring continuously. Add the salsify and cook until tender. Set aside in the sauce.
3. Preheat the oven to 180°C/350°F/Gas 4 and place a flameproof roasting tin in oven to heat.
4. To make the batter, combine the flour, salt, groundnut oil, the whole egg and half the beer in a large bowl; whisk thoroughly. Stir in the rest of the beer. Cover with cling film and leave to stand at room temperature for 30 minutes.
5. Lightly season the pigeons inside and out with salt and pepper. Place on their sides in the preheated roasting tin with the butter, carrot and onion.
6. Cook in the preheated oven for 15-20 minutes, turning once or twice during the cooking time to colour all over. Transfer the pigeons from the roasting tray onto a serving dish and cover with foil to rest for a few minutes before serving.
7. Tip or skim the fat from the roasting tray and place over a medium heat. Add the wine and bring to a boil. Add the water or stock; boil until reduced by half. Strain through a muslin-lined chinois (fine sieve) into a small pan and reduce to a jus consistency. Season to taste with salt and pepper; set aside.
8. To cook the spinach, simply pan fry in a hot pan with some fresh butter, salt and pepper, for 2-3 minutes, drain and keep warm.
9. To cook the beignets, heat the oil for deep frying to 180°C in a wok or saucepan.
10. To finish the batter, whisk the egg whites until firm and fold delicately into the batter.
11. Pat dry the salsify pieces and roll them in a little flour. Using tongs briefly dip each piece of salsify in the batter and cook in the hot oil until golden. Remove with a slotted spoon; drain on kitchen paper and serve at once with pigeon and spinach. Drizzle with jus and serve at once.

Breast Of Pheasant with toasted almonds and market vegetables

Anton Mosimann

Preparation time: 40 minutes

Cook time: 1 hour 15 minutes

Serves: 4

- 2 young pheasants (plucked and oven ready)
 - 40g/1 and a half oz flaked almonds
 - 15g/half oz shallot, finely diced
 - 25g/1oz celery, trimmed and finely diced
 - 25g/1oz carrot, peeled and finely diced
 - half bay leaf
 - 1 small sprig of thyme
 - 750ml/1 and a quarter pints game stock
 - Selection of baby carrots, courgettes, leeks, and broccoli florets
 - 60g butter
1. Preheat oven to 150°C/300°F/Gas 2.
 2. Remove the breasts from the pheasants and set aside.
 3. To make the sauce, chop the carcasses, legs and necks into small pieces, and place in a flame-proof roasting tin. Cook in preheated oven 40 minutes or until well browned.
 4. Meanwhile, toast almonds gently in a dry hot pan or under a grill until lightly browned; reserve.
 5. Add shallots, celery, carrot, bay leaf and thyme to the browned pheasant bones and stir well before returning to the oven for a further 10 minutes. Remove from the oven and place over medium heat.
 6. Add two thirds (500ml) of the game stock to the vegetables and bring to a boil; simmer, uncovered, until stock reduces and becomes syrupy. Skim off any fat and add the remainder of the stock. Bring back to a boil and reduce by half. Strain through a fine sieve into a clean saucepan, season and keep warm.
 7. Bring a medium saucepan of salted water to a boil and quickly blanch vegetables separately until just tender; rinse under cold running water and set aside.
 8. Trim the pheasant breasts, season with salt and pepper, and sauté in a non-stick frying pan with 30g butter for about 5-6 minutes, turning once. Remove from pan and keep warm.
 9. Heat remaining butter in same frying pan and toss blanched vegetables in butter to heat through. Season with salt and pepper.
 10. To serve: cut the pheasant breasts carefully into thin slices. Arrange on individual plates and sprinkle with the almonds. Add the vegetables and serve the sauce separately.



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Game to Eat

If you have been tempted by these recipes, you'll find plenty more ideas, advice and tips on cooking game at the Game to Eat website.

Not only is game delicious, it's also a healthy alternative to red meat. Game is nutritious, low-fat and can often be prepared in minutes. What's more game is wild, natural and free-range. All told, game is good for you, and good for the countryside into the bargain!

Visit the Game to Eat website at: www.gametoat.co.uk