

Breast of Woodpigeon with Wild Mushrooms

Ingredients:

- 4 Pigeons, dressed
- (8oz)225g Wild Mushrooms
- ½ Onion, chopped
- 1 Carrot, chopped
- 1 Stick Celery, chopped
- Bay Leaf and Thyme
- 1 tbs Tomato Puree
- 1 Pint (570ml) Chicken Stock
- 1 Miniature bottle Brandy
- A little Oil
- Salt and Black Pepper

Method:

Remove breasts from birds and put to one side.

Roughly chop remains of the carcass and legs.

Quickly fry in a hot frying pan with chopped vegetables until brown. Add tomato puree and cook for a further 2 minutes.

Add brandy and flame.

Add chicken stock and herbs, bring to simmer and reduce by two-thirds.

When this has been achieved, strain through a fine strainer and season with salt and pepper to taste. Keep warm.

Quickly sauté seasoned breasts in hot pan for approximately 1 minute each side – remove and allow to rest.

Meanwhile, add a little more oil to pan and quickly fry washed and seasoned mushrooms until brown.

Arrange pigeon breasts on warm serving dish, coat with sauce and wild mushrooms.

Serve Immediately.

Oven Ready Pigeon and Pigeon Breasts are available from us - visit our [Oven Ready](#) page for prices.