

Partridge and Rabbit Ballotine
mini scotch egg, creamed cabbage, smoked mash, apricot sauce

1 whole partridge
1 whole rabbit
3 rashers of streaky bacon
1 quail egg
100 g flour
50 g breadcrumbs
100 ml whipping cream
1 Savoy cabbage
100 g thyme
1 hen's egg
50 ml smoked oil
1 shallot
4 apricots diced
50 ml red wine
100 ml beef stock
100g unsalted butter
1 large potato
Salt and pepper

A nice glass of chilled white wine to drink!

Method

Take of the pencil fillets from the back of the rabbit and the legs.
Carefully remove the bones from the legs, leaving one whole piece of the leg meat.

Take off the partridge legs and breasts.

Cut one of the partridge breast in half and place in the seasoned rabbit leg along with some of the pencil fillet, to create different colours of meat through the ballotine.

Roll up as tightly as possible and wrap in the streaky bacon.

Seal in a hot pan.

Take the leg meat off the bone of the partridge and blitz in a blender together with a sprinkle of thyme, salt and pepper until quite coarse.

Soft boil the quail egg for 1 minute, and then cool in cold water.

Wrap the leg meat mix around the egg until it is fully covered. Roll in flour, beaten egg and then breadcrumbs until coated and then deep fry at about 170°C until golden brown and cooked through.

Shred the cabbage and blanch in boiling water, then refresh in cold water.

In a separate pan reduce some butter and cream to about half until they are of double cream consistency. Then add the cooked cabbage at the last minute to heat through.

Peel the potatoes and cook in seasoned water until they are tender, drain and return them to the pan to dry out for one minute.

Put through a ricer or mash, and then add a splash of butter and cream for richness. Add a little smoked oil to taste along with some salt and pepper.

Fry the shallots in a saucepan, along with the rest of the thyme and a couple of the partridge bones, for that real partridge flavour, until brown and soft. Add the red wine and reduce by half, add the beef stock and reduce by a third.

Pass through a sieve and whisk in a few knobs of butter to enrich and flavour the sauce. Finally add the chopped apricots and check for seasoning.

To assemble

Once the cooked ballotine has rested for about 8-10 minutes slice it into 3. Put the cabbage on the plate and the slices of ballotine on top. Pipe the smoked mash onto the plate, then cut the Scotch egg in half and place on the mash. Finally spoon the hot apricot sauce over and around to finish the dish.