

## **Yorkshire Partridge with Braised Shallots tartiflette potatoes, green beans and thyme jus**

Serves 4

2 whole partridge or 4 breasts and 4 legs  
8 banana shallots  
1 kg baking potatoes  
1 litre double cream  
500 g bacon  
400 g Wensleydale cheese  
500 g green beans  
50 g thyme  
1 pint of beef stock

### **Method**

Prepare the partridge by removing the breast and legs from the bird, keep in the fridge until needed.

#### **To make the tartiflette potatoes**

Peel the potatoes and slice using a mandoline.

Grate the Wensleydale cheese and chop the bacon.

Infuse the cream with ½ of the thyme by heating gently in a pan for about 15 minutes.

Build the tartiflette by layering the potatoes, bacon and Wensleydale in a ring finishing with a layer of potatoes.

Pour a layer of cream over the top cover with a circle of tinfoil.

Bake for 40 minutes at 180°C until the potatoes are cooked.

#### **To make the sauce**

Simply infuse the other half of thyme with half of the beef stock by heating gently in a pan for about 15 minutes.

#### **To braise the shallots**

Peel the shallots, cut in half and place in a baking tray with the other half of the beef stock.

#### **To assemble the dish**

Pan fry the pieces of partridge and roast in the oven at 180°C for about 10 minutes until slightly pink.

Leave to rest while preparing the rest of the ingredients.

Place 1 portion of tartiflette potato in the middle of the plate.

Blanch and sauté the green beans and place next to the potatoes.

Place the shallots next to the green beans and the partridge on the top.

Pour the thyme sauce around the plate and serve.

Enjoy!