



## **Partridge breast, turnip, baked apple**

**Serves 4**

Partridge breasts are a great alternative to chicken, you can get your butcher to take them off the bone for you and simply pan fry them or cook the whole bird and remove them once cooked.

The baked apple works really well and would of course be great with pork as well, pick out some nice small apples like cox so you can serve one each, it's basically the same technique as sweet baked apples with a few changes so it works for a savoury dish.

### **For the Partridge**

4 Partridges oven ready  
100g unsalted butter  
Sprig thyme  
Sprig rosemary

Pre heat an oven to 210c.  
Pre heat a pan then heat a little rapeseed oil and colour the partridge all over on a medium heat, transfer to a roasting tin (but keep the frying pan) and put a knob of butter and a little thyme and rosemary in the cavity of each bird, roast for 15minutes, return the birds to the frying pan, on a medium heat add the remaining butter and herbs and baste as the butter browns, remove the birds just as the butter stops foaming, allow to rest for 10 minutes. Season with salt when ready to serve.

### **For the Turnip puree**

1 large white turnip  
50g unsalted butter  
150ml milk

Peel and cut the turnip as thin as possible, melt the butter in a pan add the turnip and enough milk to just cover the turnip, cook on a medium heat, you want the milk to reduce so when the turnip is cooked the pan is quite dry. Puree in a food processor and season with table salt.

### **For the baby turnips**

1 bunch of baby turnips, with nice green leaves

Remove the leaves, wash and dry in a salad spinner, wash and clean the turnips, then quarter, serve raw

### **For the baked apple**

4 cox apples or similar, washed and cored  
1 tbsp sultanas  
1 tbsp raisins  
120g unsalted butter (soft)  
1tbsp madeira  
1 pinch of mixed spice  
1 tsp sherry vinegar  
Maldon salt  
1 tsp demerera sugar

Put the apples in a deep baking tray  
Mix all the ingredients (apart from salt) together and stuff the apples with it, rub the remaining over the top of them and season with a little maldon salt, bake at 180c until soft.