

Roasted partridge, spiced barley, pickled golden raisin purée



Ingredients

4 whole partridge

Golden raisin purée

200ml vinegar

200g caster sugar

Pinch toasted coriander seeds

1 star anise

200g golden raisins

400ml chicken stock

Pearl barley risotto

200g pre-soaked pearl barley

400ml chicken stock

4tsp tandoori paste

Tandoori paste

4tsp fenugreek seeds

4tsp cumin seeds

4tsp smoked paprika

4tsp coriander seeds

4tsp garam masala

4tsp curry powder

4 dried chillis

4 cinnamon sticks

Juice of 4 limes

12tbs natural yoghurt

Handful fresh coriander

Garnish

Micro coriander

2 onions, sliced into rings & fried
until crisp

Head Chef: André Garrett

Remove the legs from the partridge (or ask your butcher to do this for you). Truss the birds, char the flesh with a blowtorch, then steam at 65°C for 20 minutes. Keep chilled before service.

For the raisin purée, make a pickling liquor by boiling together the vinegar, sugar, stock, star anise, and coriander until the sugar is dissolved. Soak the raisins in the pickle for at least two hours, then blend to a purée and pass through a fine sieve.

Toast all the dry spices for the tandoori paste in a pan until the aroma is released, then blend with the lime juice, yoghurt and fresh coriander and pass through a fine sieve. This will make more than needed and can be kept refrigerated for two days.

Cook the pearl barley in the stock until tender, adding the stock gradually as you may not need it all. Finish with the tandoori paste and a knob of butter.

When ready for service, roast the partridge in a pan of foaming butter then roast in the oven at 180°C for 3-4 minutes to warm through. Leave in a warm place to rest for at least 8-10 minutes then carve.

To assemble place the pearl barley risotto into a bowl with the partridge on top. Dot the pickled golden raisin purée all over and garnish with micro coriander and crisped onions.