

# **The Bath Priory Partridge Escabeche**

**From Michelin Star chef – Sam Moody**

For the smoked bacon, ask your butcher for smoked boneless and rindless belly. Prepare and cook a day or two in advance. For this recipe you won't need much, but it keeps very well and will freeze perfectly. So it is worth cooking as big a piece of bacon as your pot will allow and saving the excess for another meal. The stock is also worth keeping for making great soups, pease pudding and sauces.

## **Ingredients:**

- 6 Partridges, Oven Ready, Lightly Seasoned
- 200g piece of Smoked Bacon
- 6 Chestnut Mushrooms (shaved)
- 1 Carrot, 1 Baby Leek, 9 Turnips, 9 Radish
- 2 Apples, (diced)
- Bitter Leaf Salad

## **Smoked Bacon:**

- 200g of Smoked Belly Pork
- 1 Leek (split)
- 1 Onion
- 1 Carrot
- 1 Stick of Celery
- 1 head of Garlic (split)
- 1 tsp Coriander Seeds (black)
- Peppercorns, Cloves
- Water to cover
- 1 tbsp Flour
- Oil for Frying

## **Escabeche:**

- 250ml Extra Virgin Olive Oil
- 75ml Jerez, Valdespino or Oloroso Sherry Vinegar
- 250g Shallots (finely sliced)

## **Method:**

### **For the Escabeche**

- Sweat the shallots in the olive oil until lightly caramelised. Add the sherry vinegar; bring to the simmer, cook for 1 – 2 minutes, adjust seasoning, then cool.

### **For the smoked bacon**

- Place all the ingredients in a pot, bring to a simmer and cook for 2 – 3 hours or until soft. Remove the pork and then press between two trays with a heavy weight on top for 12 hours in the fridge. Dice into 20mm cubes. To serve, lightly flour and caramelize on all sides.

### **For the vegetables**

- Split the baby leeks through the middle, and blanch for 2 minutes. Shave the carrots on a mandolin and blanch for 30 seconds. Halve the radishes and turnips, blanch for 30 seconds. Mix the diced apple with the above ingredients. Thinly slice the mushrooms, keep raw.

### **To Finish**

- Place the Partridges, legs down, in a little oil, in a pre-heated heavy-based ovenproof pan. Start to cook over a high heat, then place into the oven and roast for one minute. Then turn and cook for a further 4 minutes on the other leg.

Now add 50g of butter, turn onto the breast and roast for a final 2 minutes. Remove from the pan, and place on a tray, pour over excess cooking fat and allow to rest for 15 minutes.

Warm the Escabeche.

Remove the legs and cut out the thigh bone. Remove the breast from the bone, drop the meat into the Escabeche, add the vegetables and mix well, drain. Then arrange on a warmed plate, along with the smoked bacon.

Lightly dress with salad leaves.