

Guinea Fowl with Sloe Gin and Pears



Serves 3 Prep 15 mins

Cooking 45 mins

Easy

Ingredients

1 guinea fowl
1 small onion,
50g butter
8 stems thyme
2 pears
250ml chicken stock
100ml sloe gin

1. Preheat the oven to 200C/180C Fan/Gas 6.
2. Peel and cut the onion into segments then stuff inside the bird. Spread the butter over the skin, season with salt and pepper then add the thyme, poking a few sprigs inside.
3. Heat a large frying pan and add the oil and butter. Once hot, add the bird and sear all over.
4. Put the guinea fowl in a roasting tray and transfer to the oven. Roast for 35-45 minutes until the juices run clear when a skewer is inserted into the thickest part of the thigh. Remove from the oven and set somewhere warm.
5. Peel and quarter the pears, and put in a small roasting tin and roast for 20 minutes. Baste with the melted butter and roast for another 20-25 minutes.
6. When both the guinea fowl and the pears are ready, place the roasting tin over a moderate heat, pour in the stock and sloe gin, season with salt and pepper, then bring to the boil. Stir, scraping at any flavoursome roasting bits stuck to the tin, check the seasoning, then pour into a warm jug and serve with the guinea fowl and pears.