

Partridge Bourguignon with Celeriac Mash



Serves 2

Prep 10 mins

Cooking 20 mins

Easy

Ingredients

2 partridges, each portioned into 4 pieces
50g butter,+ extra for thickening
salt and pepper
100g bacon lardons
200g pearl onions
200g baby chestnut mushrooms, left whole
1/2 bottle burgundy red wine
100ml veal jus
100ml beef stock
1 small bunch of parsley, chopped

For the sauce:

1 shallot diced
1 bay leaf
25g butter

To serve:

Celeriac mash:
1 celeriac
50g butter
salt

1. Pre heat the oven to 200C/ Fan 180C/Gas 6. Cut off the legs and thighs with sharp scissors. Cut out the back bone as if for a preparing a spatchcock. Then chop right the through the centre of breastbone to create 4 pieces.
2. Pan fry the partridge portions in the melted butter over a medium heat until coloured.
3. Add the lardons, onions, mushrooms and bayleaf, followed by the wine. Bring to the boil then add the beef jus and the beef stock followed by a couple of knobs of butter.
4. Keep cooking for 20 minutes or put in the oven for 20- 30 mins. then season and add the parsley, then serve with celeriac mash.
5. For the celeriac mash: peel the celeriac and cut into 2-3 cm chunks. Place in a suitable size saucepan, cover with water and season with salt. Bring to the boil and simmer for 15-20 minutes. The chunks will be cooked when a knife easily slices through them. Drain the water and return the celeriac to the pan with the butter and mash until smooth. Season to taste