

# Recipe from The Olde Bull Inn

Whole roasted WOOD PIGEON from the Denham estate, NORFOLK dapple potato gratin, ROASTED pumpkin purée, port and juniper jus

## Ingredients:

• 2 Whole wood pigeons from the Denham estate • 400g Pumpkin (peeled and seeds removed) • 500g of Maris Piper potatoes • 3 cloves of garlic • 700ml double cream • 150g Norfolk dapple cheddar • 100g butter • 50ml port • 10 juniper berries • 500ml of beef stock • 1 table spoon olive oil • Salt and pepper

## Method: Norfolk dapple potato gratin

- Set the oven to 180C/gas 4. Rub the cut sides of the garlic all over the insides of an ovenproof dish, then grease the dish with butter.
- Put a layer of potatoes in the bottom of the dish. Season with salt and freshly ground black pepper. Add another layer of potato, and every couple of layers add some grated Norfolk dapple. Season again and press down on the potatoes. Continue building up the layers until you reach the top of the dish, patting down each time.
- Bring the cream with 2 cloves of garlic to the boil, remove the garlic and pour over the potatoes.
- Bake for 2 hours until a knife will go into the soft potatoes.

## Pumpkin purée

- Place the pumpkin flesh in a roasting tray and sprinkle with a table spoon of olive oil and roast at 180C for 20-30 minutes until soft.
- Place the pumpkin in a food processor with 100ml of double cream, 50g of butter and blitz adding salt and pepper to taste.

## Jus

- Reduce the port in a heavy based pan by half adding the juniper berries and beef stock and reduce to 1/3 of the original quantity.

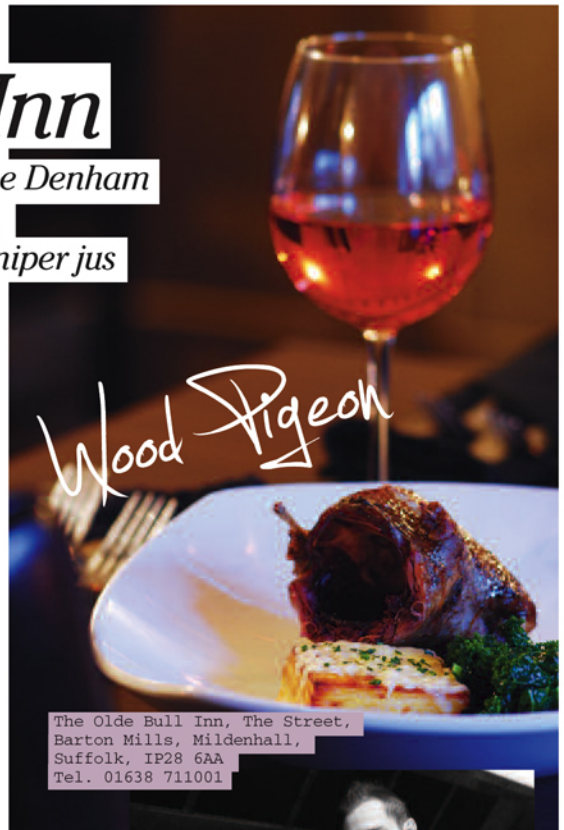
## Wood pigeon

- First season the pigeon with salt and pepper, and in a heavy-based oven proof frying pan with a light coating of vegetable oil, seal the pigeon. Place in the oven at 180C for 8-10 minutes, remove and allow to rest for 2 minutes before serving.

## To serve:

- Cut a 4cm square of the gratin, a large table spoon of the purée and smear on the plate. Place the pigeon slightly on the purée and drizzle over the jus. Why not add some buttered kale to the dish to really add some colour?

The End!



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