

# Braxted Pigeon with figs and bullace gravy.

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## **Ingredients for 4 portions**

### **For the pigeon marinade**

8 wood pigeons (plucked, cleaned and the Supremes removed) (carcase and legs chopped)

2 Juniper berries (crushed)

1 bay leaf

1 sprig of thyme (bruised)

1 shallot (peeled and finely sliced)

2 cloves of garlic (crushed)

6 peppercorns (crushed)

2 tablespoons of oil

1 tablespoon of red wine

### **Method**

- Combine all the ingredients and pour evenly over the pigeon Supremes
- Marinate for 8 hours in the fridge.

### **Ingredients for sauce**

Pigeon Carcasses (chopped)

2 shallots

4 juniper berries

250g bullace plums (any sharp plum variety will work)

1 carrot (peeled and cut into small dice)

1 leek (cut into small dice)

1 stick of celery (cut into small dice)

2 tablespoons of oil

2 tablespoons of redcurrant jelly

1 measure of ruby port

200ml rich red wine

### **Method for sauce.**

- In a heavy saucepan add the oil and place on a high heat.
- Add the bones and fry until evenly brown.
- Strain off any excess oil using a colander
- Add the bones back to the pan and add the celery, carrot, shallot and leek and continue to fry until lightly coloured.
- Add the juniper, port and redcurrant jelly and allow to caramelise slightly.
- Add the red wine and add water to cover all of the carcasses.
- Add the whole bullace plums.
- Simmer for 1-2 hours. Skimming regularly to remove grease and debris from the top of the liquid.
- After 2 hours strain through a fine sieve and decant into another saucepan.
- Bring to the boil and then reduce the heat and allow the liquid to reduce by three quarters or until a smooth glossy sauce is formed.
- Reserve until needed.

### **Ingredients for the figs**

4 fresh British figs

50ml clear Rivenhall Honey

25g unsalted butter

A pinch of Cinnamon and powdered cloves to dust

### **Method for figs**

- Trim the tops off the figs and cut in half lengthways to expose pink middle.
- Place on a metal tray.
- Dot with butter and drizzle honey over.
- Dust with the spices and roast in the oven for 5-10 minutes until soft a well glazed.
- Add any excess juices to the sauce already prepared.

### **Ingredients for the Completion of the dish**

Marinated Pigeon Supremes (removed from the marinade and dried with absorbent paper.

25ml of olive oil

Freshly ground pepper and Maldon Sea Salt

### **Method for completion**

- In a heavy bottomed frying pan add the oil and place the pan over a high heat.
- Once oil is heated add the dried pigeon Supremes and fry for 3 minutes on one side of the supreme turn and continue frying for a further 2 minutes.
- Remove from the pan and season (keep warm to allow meat to rest).
- Bring the sauce to the boil.
- Remove the glazed figs from the oven and divide onto warmed plates.
- Arrange the pigeon breasts around the figs.
- Spoon sufficient sauce over the Supremes.
- Garnish with picked herbs.

We serve either a creamy parsley mashed potato or a butter roasted fondant potato with this dish at The Ducane but crispy roasted duck fat potatoes would go very well.

Any seasonal root vegetable would complement the dish as would any variety of cabbage, kale or spring greens.

A reputable butcher would be able to prepare the pigeons to this specification.

The sauce and garnish goes extremely well with most feathered game, Squab pigeon, partridge, goose, domesticated and wild duck and even pheasant.