



INGREDIENTS

(SERVES 2)

4 partridge breasts
100ml buttermilk
50g plain flour
1 tsp smoked paprika
½ tsp chopped thyme leaves
50ml vegetable oil
2 seeded and chopped large red peppers
1 peeled and chopped medium onion
2 crushed garlic cloves
2 chopped medium tomatoes
100ml red wine vinegar
60g soft light brown sugar
20 finely chopped tarragon leaves
2 toasted brioche buns

For the slaw

1 finely sliced small fennel bulb
1 peeled and grated carrot
2 finely sliced spring onions
1 finely sliced red or green apple
1 lime
Salad leaves
Salt and pepper

BUTTERMILK PARTRIDGE BURGER WITH SLAW

First, place the partridge breasts in the buttermilk for 1-2 hours or overnight. In a saucepan, sweat the onion and garlic in the oil until translucent. Increase the heat, add the peppers and cook over a high heat for a minute or two. Add chopped tomatoes, sugar and vinegar. Reduce the heat and cook gently until a relish consistency is achieved. Finish with the chopped tarragon and season to taste.

Add the paprika, thyme, salt and pepper to the flour and mix well. Remove partridge breasts from buttermilk, coat in flour, shaking off the excess.

Either gently pan-fry or char-grill the partridge for 1-2 minutes each side. Season and allow to rest for 2-3 minutes.

For the slaw, put all the ingredients in a large bowl. Dress with a little oil, lime juice and season to taste.

Place the partridge breasts, relish and lettuce in the brioche. Serve with Dijon mayonnaise on the side.