



## INGREDIENTS

(SERVES 4)

4 dressed partridges

### Marinade

2cm finely-grated peeled ginger  
2 finely chopped garlic cloves  
2 tbsp rice vinegar  
2 tbsp sweet chilli sauce  
2 tbsp light soy sauce  
2 tbsp olive oil

### Salad

6 trimmed spring onions, cut into thin strips  
2 peeled medium carrots, cut into ribbons  
1 cucumber cut into ribbons  
1 handful chopped fresh coriander

### Salad dressing

2 juiced limes  
1 tbsp soy sauce  
1 tbsp runny honey  
1 tbsp olive oil  
1 tsp cracked Szechuan pepper  
1 tbsp toasted sesame seeds

## GRIDDLED SZECHUAN PARTRIDGE WITH ORIENTAL RIBBON SALAD

**B**utterfly the partridges by cutting out the backbone, using kitchen or game scissors, all the way to the neck cavity. Turn the partridge over and open it out, using the heel of your hand to flatten it out. In a small bowl, combine all the marinade ingredients. With a sharp knife, slash the partridges all over and place them in a wide, flat dish in a single layer. Cover the birds in the marinade and leave for at least 1 hour in the fridge. Remember to remove the partridges from the fridge 15 minutes before you are due to cook them.

For the salad, combine the spring onion, carrots, cucumber and coriander. Whisk together all the dressing ingredients, pour over the salad and keep to one side.

Preheat the oven 200°C (gas 6). Heat a griddle pan over a moderate heat until hot. Place the partridges skin side down in the pan and brown them. Then, turn them over to seal the underside and spoon the remaining marinade over the top. Put the pan in the oven for 10 -15 minutes, until partridges are firm to the touch. Allow to rest for 10 minutes.

To serve, sprinkle the toasted sesame seeds on the cooked partridges and serve with the salad, lime wedges and sweet chilli sauce.