



PARTRIDGE LEG DIPPERS

INGREDIENTS

30 partridge legs
2l chicken stock
200g flour
4 eggs
200g panko breadcrumbs
2 garlic cloves
10g smoked paprika
50ml soy sauce
250ml passata
30ml honey
Vegetable oil

10 portions (3 legs each)

Prep time 25 minutes

Cook time 50 minutes

Remove the thigh bones from the partridge legs; clean or trim the leg bones. Poach the legs in simmering chicken stock for 45 minutes until tender. Remove and allow to cool, then pané in flour, beaten egg and breadcrumbs.

To make the dip, sweat off the garlic in a little oil, add the smoked paprika, soy sauce, passata and honey. Allow to cook for 10 minutes then allow to cool down.

Finally, deep-fry the legs until golden-brown and serve with the dipping sauce.