



## PHEASANT ROULADE IN TOMATO AND MUSHROOM SAUCE

### INGREDIENTS

½ finely-chopped onion  
1 finely-chopped garlic clove  
20g butter  
100ml white wine  
100g sliced button mushrooms  
1tbsp tomato purée  
200ml chicken stock  
400ml passata  
3 tarragon stalks (keep the leaves)  
6 skinless pheasant breasts  
120g sausage meat  
2tsp chopped chives  
1tsp chopped sage  
30 slices unsmoked pancetta  
Vegetable oil

**6 portions**

**Prep time 25 minutes**

**Cook time 40-50 minutes**

**P**repare the sauce a day in advance for improved taste. To make the sauce, sweat off onion and garlic in 10g of butter until soft. Add the white wine and reduce by two thirds. Add the mushrooms and cook for a further 2 to 3 minutes. When cooked, add the tomato purée, cook for 5 more minutes, then add the chicken stock and reduce by half. Add the passata, season to taste and add the tarragon stalks. Simmer for 20 minutes. Fifteen minutes in, remove the tarragon stalks and add in the leaves.

Place the sausage meat in a bowl, add the chives and sage, season and mix well. Butterfly the pheasant breasts and bat them out slightly. Divide the sausage meat mix into six 20g balls. Place each ball between two sheets of cling film and roll out until they are the same size as the pheasant breasts and of equal thickness. Take off the cling film. Place the sausage mix on top of each breast. Then, roll each breast into a roulade.

Lay five overlapping slices of pancetta on large pieces of cling film (three times the length of one roulade). Place each roulade on the pancetta slices and roll them up. Place each roulade on the edge of the cling film, roll in the cling film tightly, then twist the ends and tie a knot.

Simmer the roulades in boiling water for 15 minutes. Once cooked, snip off one end of the cling film and allow to rest for 6 to 8 minutes. Any liquid that comes out can be added to the sauce.

Once cooled down, remove the remaining cling film and pat dry. Fry the roulades in a little oil and the remaining butter, season and baste to colour. Once coloured, slice and serve with the sauce.