



Recipes created for the Afternoon Show on BBC Radio Oxford 95.2FM

Partridge Breast, ciabatta with griddled pears, salad and a stilton and pancetta dressing

Ingredients

4 partridge breasts
2 tablespoons Pear Liqueur
salt, and freshly ground pepper
paprika
2 pieces of ciabatta cut in half
100g pancetta – in small dice
4 pears, quartered lengthways
salad leaves, such as wild rocket, to serve

For the dressing

100 ml walnut oil or rapeseed oil
60 ml pear liqueur
75 g stilton cheese
dashes of white wine vinegar, if needed
salt, and freshly ground pepper

Cold Pressed Rapeseed oil for cooking



The Partridge is a much under used ingredient but it is tasty and simple to work with either whole or jointing

Method

1. Joint the partridges or get your butcher to. You can keep the carcasses for making stock. Season the partridge breasts with salt, freshly ground pepper and paprika. 2. Heat the oil in a frying pan and pan-fry the breasts for about 4 minutes each side until cooked through. Flambe with the Pear Liqueur, add the pancetta and fry until brown and set aside with the partridge breasts. 3. Meanwhile, heat a griddle pan. Toast the halves of ciabatta until browned on both sides. Griddle the pear quarters until tender. 4. To make the dressing, whisk together the oil and pear liqueur and crumble in the Stilton cheese. Add a dash of white wine vinegar, more oil or liqueur if needed, Season with salt and freshly ground pepper. You can prepare this earlier. 5. To serve, place a handful of salad leaves on a plate and arrange the bruschetta in the centre. Top each bruschetta with a partridge breast and decorate with the pear quarters. Drizzle with the dressing and finish with a dusting of paprika.

Other information

Serves 4
Preparation time – 10 minutes
Cooking time – 10 minutes