

ESTD **Y** 1849

**YALUMBA**

AUSTRALIA'S OLDEST FAMILY OWNED WINERY

**Pheasant and Parsnip Salad with Quince and Truffle Honey Sorbet**

Serves 2 as a main dish or 4 as an entrée

Approximately 800g pheasant (note if serving 4 the thigh and leg should be divided)

1 leek  
2 carrots  
1 stick celery  
200 – 300ml chicken stock  
1 bay leaf  
Sprig of thyme  
3 large parsnips  
1 treviso radicchio  
1 white witlof  
20g rocket  
10ml sherry vinegar  
2ml Dijon mustard  
30 – 40ml hazelnut oil  
Salt & pepper to taste  
3 quinces  
600ml water  
500g castor sugar  
Juice of a lemon  
10ml truffle honey  
125ml verjuice

**METHOD:**

**Pheasant**

- Pre-heat the oven to 200°C. Remove the legs & thighs from the pheasant and set aside. Remove the wings and backbone from the remainder of the pheasant, keeping the breasts on the bone and set aside.
- Peel and slice the carrots, chop the leek and celery. Add all the vegetables to a baking pan. Season the pheasant legs with salt and pepper and sear them in a hot pan with a little oil. In the meantime bring the chicken stock to the boil, once the legs have been sealed place them on top of the carrot, celery & leek mix, pour the hot stock over the pheasant, add the bay leaf and thyme. Cover the tray with tin foil or a tight fitting lid. Place in a hot oven for 15 – 20 minutes, or until the pheasant is tender.



- Remove from the oven and allow to rest in a warm place, keep covered until needed. Once the pheasant legs have been removed from the oven, turn the temperature of the oven to 220°C. Season the pheasant breasts with salt and pepper and a little oil. Place on a baking tray and roast in the oven for approximately 11 minutes. Remove from the oven, cover with foil and set aside to rest in a warm place for 15 – 20 minutes.

### **Sorbet**

This should be prepared at least a day in advance.

- Clean the quinces by rubbing all the down from their skin. Wash and cut roughly into quarters. Place the quinces, water, sugar and lemon juice in a heavy based pot and bring to the boil. Once the quinces have come to the boil, reduce the heat to a simmer and weight them down with a plate to keep the fruit submerged. Allow the quinces to cook for 4 – 5 hours or until the colour and flavour has developed. The colour should be a deep ruby pink. Strain the juice off the quinces, allow to cool. Add some of the verjuice and adjust the seasoning if necessary (add a little more sugar if the juice is too tart, or a little more verjuice if it's too sweet). Churn the juice in an ice-cream churn according to manufacturer's guidelines. Once the mixture has frozen add the truffle honey and allow to churn for a further 3 minutes or until combined. Remove from the machine and place in the freezer.

### **Vinaigrette**

- Mix the sherry vinegar and mustard together. Add the hazelnut oil, season with a little salt and pepper. Adjust the seasoning, adding a little sugar if the vinaigrette is too tart.

### **Parsnips**

- Peel the parsnips and cut into batons or long strips. Place on a baking tray with salt pepper and a little oil. Cover with foil and roast in the oven until tender (about 15 minutes), remove the foil and allow to roast for a further 5 minutes until brown & crisp. Remove from the oven and set aside.

### **To assemble**

- Wash and dry the rocket, treviso radicchio and witlof. Break off enough of the leaves to serve, toss with the hazelnut vinaigrette and parsnips. Place a little of the leaves and parsnips on the centre of each plate.
- Cut the pheasant breast meat off the bone and slice, place the braised pheasant leg and the sliced breast onto the plate with the salad leaves. Serve the sorbet in shot glasses on the plate.

Recipe created by Chef Gill Radford