

**TIME:** 120 mins**SERVING:** 6 people

## INGREDIENTS:

About 900g game meat, such as pheasant breast, pigeon breast, venison, or rabbit, trimmed and cut into equal-sized pieces

eight slices of black pudding

two large onions and two medium carrots, thinly sliced

bouquet garni of thyme, parsley and bay leaf

75g butter

large glass of white wine

500ml chicken stock, preferably home-made

sea salt

freshly-ground black pepper

700g waxy potatoes, scrubbed but not peeled, thinly sliced



Brush the slices of black pudding with oil and cook for two minutes each side under a medium grill until just starting to crisp. Melt 50g of the butter in a frying pan, season the pieces of game well, fry briskly in small batches until lightly browned and reserve. Deglaze the pan with the white wine, add the chicken stock and bring up to a simmer. Place a layer of onions and carrots in a deep casserole dish and top with half the meat and half the black pudding. Add the remainder of the carrots and onions, the bouquet garni and the rest of the meat and pudding. Pour in enough of the stock to cover by at least a quarter of an inch, put the lid on and cook in an oven preheated to 190C gas mark 5 for an hour. Remove the lid, carefully arrange the potatoes on top, melt the remainder of the butter and brush over the top, put back in the oven, increase the heat to 200C gas mark 6 and cook uncovered for a further 20 minutes.

*Enjoy! Malcolm & Julie Pyne*

## YOUR NOTES: