

TIME: 60 mins**SERVING:** 4 people**INGREDIENTS:**

2 tablespoons olive oil
4 oven-ready partridge
1 kilo peeled and thinly-sliced
potatoes
2 sliced leeks
2 tablespoons plain flour
300ml chicken stock
150ml dry cider
1 teaspoon soft light brown
sugar
4 to 5 sprigs of young thyme,
chopped
25g butter



Preheat the oven to 180C, gas mark 4. Parboil the potato slices for two minutes, drain and rinse in cold, running water. Heat half the oil in a flameproof casserole and brown the partridges for five minutes, turning frequently. Reserve. Add the remaining oil to the casserole, fry the leek for three to four minutes, stir in the flour then incorporate the stock and cider and add the thyme and sugar. Place the partridges in the casserole, season with salt and pepper, cover with overlapping slices of potato, dot with the butter and bake for an hour and a half.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: