

TIME: 120 mins**SERVING:** 2 people**INGREDIENTS:**

2 partridges
550ml each of home-made chicken stock and good quality perry
Slug of brandy
6 rashers smoked streaky bacon
1 crushed garlic clove
4 or 5 sprigs of thyme
2 large peeled shallots, three carrots
2 large courgettes
Large handful of mangetout
1 fennel bulb
Salt & pepper.



Place a shallot inside each bird, prick the breasts with the point of a sharp knife and cover with a few small sprigs of thyme. Top each with three rashers of bacon, securing with cocktail sticks if necessary. Place in a roasting pan and cook for an hour and a quarter in an oven preheated to 180C gas mark 4. Place the perry in a heavy saucepan and reduce by two-thirds over a moderate heat. Trim the vegetables. Cut the mangetout in half diagonally, discard the central pith of the courgettes and cut them, the carrots and the fennel into finger-length batons roughly a quarter-inch wide. Place the stock in a deep pan with the remaining thyme and the crushed garlic, bring up to heat and simmer very gently for 10 minutes to allow the flavours to infuse. Add the carrot and fennel and simmer for 10 minutes, add the courgettes and simmer for a further five and finally add the mangetout and simmer for five minutes more. Drain the vegetables and keep warm, reserving the stock. Remove the partridges from the oven and allow to rest. Place the pan over direct heat, throw in the brandy and bubble off the alcohol, then add the reduced perry and half a pint of the stock from the vegetables. Reduce by half and check the seasoning. Divide the vegetables between two plates, drizzle the sauce over them, place a partridge on top and serve.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: