

**INGREDIENTS:**

8 pigeon breasts  
150g smoked bacon lardons  
50g butter  
2 little gem lettuce  
1 large Spanish onion, thinly sliced  
4 slices of thick-cut white bread, crusts removed and cut into half-inch cubes  
Olive oil  
4 halves of sun-dried tomato, roughly chopped  
Handful of large raisins  
Heaped tablespoon toasted sliced almonds  
Balsamic  
Juice of half a lemon

**TIME:** 30 mins**SERVING:** 4 people

Season the pigeon breasts on each side and fry in half the butter for four minutes each side then transfer to a roasting pan in a moderate oven for 10 minutes. Wash the lettuce leaves, drain thoroughly and tear into a bowl. Heat a teaspoon or two of olive oil in the pan and fry the lardons until crisp, remove and drain on kitchen paper. Add a little more olive oil to the pan and cook the sliced onion gently for a few minutes until softened. Remove and drain on kitchen paper. Finally add the rest of the butter to the pan with a dash of olive oil and fry the croutons until lightly brown and crisp. Slice the pigeon breasts and add to the salad bowl with the onion, lardons and croutons, tomatoes and raisins, splash with balsamic vinegar and lemon juice, toss together and serve topped with the almonds.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**