

# Partridge with mustard, bacon and tarragon

Preparation — 15 minutes

Cooking — 20 minutes

Serves — 2

## Ingredients

250g (4-6) partridge breasts  
150g bacon  
1 echalion shallot  
2 cloves garlic, crushed  
100ml white wine

150ml chicken stock  
50ml crème fraîche  
Small handful tarragon leaves  
1Tbs Dijon mustard  
1Tbs wholegrain mustard

## Method

- Gently cook the bacon. Set aside, keeping the fat in the pan.
- Brown the partridge breasts in the bacon fat. Set aside.
- Add the shallot and cook gently until soft.
- Add the garlic for 30 seconds, then add the white wine and reduce by a third, scraping the bottom of the pan to release the flavour.
- Add the stock and the partridge and simmer for 10 minutes.
- Remove the partridge from the pan and add the cream, bacon, mustards and tarragon. Mix well and bring to a bubble before adding back the meat.
- Ensure the meat is hot through before serving with extra tarragon.

## Alternative

Chicken breast may substitute for the partridge, but should be sliced at about 8mm. Amontillado or another sherry may be substituted for the wine, particularly if the chicken option is used.