

Partridge breasts with apple and rosemary

Prepare — 15 minutes

Cook — 30 minutes

Serves — 2

Ingredients

2 small sprigs of rosemary

partridge breast fillets

20ml olive oil

10g butter

1 apple, cored and thickly sliced

1 red onion, peeled and sliced into wedges

30ml dry white wine

mashed potatoes to serve

Method

- 1 Strip the leaves from the rosemary and press half of them onto the partridge.
- 2 Season with freshly ground black pepper.
- 3 Heat the oil in a large heavy based frying pan and fry them for 2-3 minutes each side until just cooked through.
- 4 Remove the breasts from the pan and keep them warm.
- 5 Melt the butter in the pan, add the apple, onion and the remaining rosemary.
- 6 Fry for 5-6 minutes until softened and lightly browned.
- 7 Pour in the wine and stir to scrape up any juice stuck to the bottom of the pan, boil to reduce slightly.
- 8 Arrange the partridge breast fillets, apple and onion on warmed plates with the pan juices spooned over the top.
- 9 Serve with mashed potatoes.

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