

# easy carve pheasant wrapped in bacon with cranberry stuffing



roast/air fry



*cooking time from: 25 minutes*

## method

Preheat the oven to 210°C fan-assisted or 230°C without a fan (gas 8).

Remove your pheasant from the chiller and bring to room temperature.

Place onto a roasting tray in the centre of the oven and roast for 25 to 30 minutes, the breasts should be slightly firm to touch.

Rub with a little butter, loosely cover with foil and leave to rest for 5 minutes before serving.

**Alternatively**, air fry at 180°C for 25 minutes, or until the core temperature reaches a minimum of 65°C before resting.

The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!



*Jeff Baker*

Executive Development Chef

## serving suggestions

Serve with spiced red cabbage, Game chips and watercress.

## for best results, roast this cut

Core Temperatures	Before Resting	After Resting
Rare	48-50°C	52-54°C
Medium Rare	52-54°C	56-58°C
Medium	58-60°C	60-62°C
Well Done	65-68°C	70-75°C

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