



yorkshire dales grouse

roast



cooking time from: 15 minutes

method

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

Gently massage the birds with poultry fat then season liberally with salt & pepper.

Place onto a roasting tray breast side upwards.

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

Place in the centre of the oven & roast for 15-20 minutes, the breasts should be slightly firm to touch.

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

serving suggestions

Serve with game chips, sauté of wild mushrooms, watercress & bread sauce.

for best results, roast this cut

Oven Temperatures	°C	°F	Gas Mark
Very Cool	140°C	275°F	1
Warm	160°C	325°F	3
Fairly Hot	190°C	375°F	5
Hot	220°C	425°F	7
Very Hot	240°C	475°F	9

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

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