



brace of dales wood pigeon roast



cooking time from: 15 minutes

method

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

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

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

Sear the pigeon on both sides over a high heat in a flameproof roasting tray or skillet then place in the centre of the oven breast side up & roast for 12-15 minutes, the breasts should be slightly firm to touch when ready.

Remove from oven, rub with a little butter; loosely cover with foil & leave to rest for 5 minutes before serving.

serving suggestions

Serve with lentils slow cooked with smoked bacon lardons & root vegetables.

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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