

# ROAST KENTISH PARTRIDGE

WITH CREAMED CELERIAN, APPLE SPELT AND HONEYED CHESTNUTS

## Makes 4 portions

4 partridge, oven ready  
20ml vegetable oil  
100g butter  
2 garlic cloves, crushed  
Sprig of rosemary and thyme  
60g butter  
100g finely diced shallots  
1 bay leaf  
1 tsp chopped thyme leaves  
2 cloves garlic finely chopped  
200g spelt  
400g celeriac, peeled  
400ml vegetable stock  
400ml cream  
1 apple (cox or granny smith are good)  
40g chestnuts, peeled  
40g honey  
½ bunch of celery leaves or Lovage, chopped  
Landcress leaves to garnish

## METHOD

- 1** Break the chestnuts into roughly 3 pieces and lightly toast in a dry pan, add the honey and caramelize, pour out onto parchment paper and allow to cool.
- 2** Partridge. Heat the vegetable oil in a hot pan, place the birds breast side down and gradually colour all sides golden brown. Add the butter, garlic and herbs and season well with salt and pepper, baste the birds for a couple of minutes with the butter over a medium heat with the butter foaming but not turning brown. Place this in the oven @200c for 6-10 minutes depending on the size, ideally keeping them a little pink in the centre, baste the butter in the pan over the birds every other minute. Remove from the pan and allow to rest breast side down for 8 minutes.
- 3** Spelt. Roughly chop and blitz the celeriac in a food processor into small rough pieces.  
Heat the butter in a pan, add the shallots and cook until soft.
- 4** Once softened add the herbs and garlic, cook for a further 2 minutes.  
Add the spelt and cook for 2 minutes to slightly toast the grains, add the celeriac. Start adding the vegetable stock and cream a little at a time stirring constantly only add more once all has been absorbed. Season as you begin to cook the spelt.  
When the spelt is cooked through, soft and creamy like a risotto remove from the heat, grate in the fresh apple and stir through the chopped celery leaves and season to taste with salt and pepper.
- 5** To finish. Serve the roast partridge alongside the creamy celeriac spelt and scatter with the honeyed chestnuts and Landcress.