

Pigeon Breast with Rosti Potatoes caramelised cherries and rocket salad

Serves 2

2 pigeon breasts
150g potato (1 large jacket potato)
70g butter
1 sprig of thyme
100g cherries
50g of sugar
100g rocket
50ml reduced beef stock

Peel and grate the potatoes using a cheese grater, finely chop the thyme and mix with the potato, season with salt and pepper.

Using two small non stick pan melt 40g of the butter and add the potato to cover the bottom of the pan and gently press to help the potato to stick together, leave to cook for 5 minutes on moderate heat and turn over to cook and colour the over side. Keep to one side.

Cut the cherries in half and take out the stones, cut all half again, in a saucepan melt 20g of butter add the cherries and the sugar and leave to cook on moderate heat until the sugar starts to caramelize, stir the cherries to ensure all cherries are coated with sugar, remove from the heat when the caramel is starting to colour and keep to one side.

Melt the rest of the butter in a pan, fry the pigeon breasts for 2 minutes on each side, leave to rest.

Warm the potato rosti in the pigeon pan and then put into the centre of the plate, place the caramelised cherries on the top of the rosti and the breast sliced in half over the top.

Dress the rocket leaves with dressing and place next to the rosti
Finish your dish with the sauce(reduced beef stock)

Enjoy!