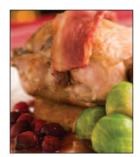


A Taste of ANGUS





Whole roast Clova grouse with marmalade jus

Ingredients

For marmalade jus

2 grouse carcasses (if not available just use chicken stock)

½ glass of Port

½ glass red wine

2 tbsp marmalade

2 shallots (roasted)

I carrot (roughly cut)

I tbsp red currant jelly

2 bay leaves

I pt water

6-8 strands fresh thyme

25g butter

For the grouse

4 whole grouse (medium sized) Knob of butter (option)

Method

- I. Place carcasses in a pan with shallots, carrots, thyme & bay leaves and cook until browned. Add all wine, port, water & bring to the boil, add marmalade and red currant jelly, allow to dissolve. Boil for 8-10 minutes, strain and return to pan, reduce on a medium heat until liquid is half to two thirds in volume. Whisk in cold butter, do not reboil as this may split the sauce. Season to taste.
- Heat oven to 190°c. Sear each grouse in a hot pan until brown, in the same pan melt the butter and allow to foam but not burn, baste each grouse. Place into hot oven for 12-14 minutes. Remove from the oven and allow to rest for 8-10 minutes.
- 3. Serve with fondant potato and seasonal vegetables



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