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# A Taste of **ANGUS**

RECIPE 36

Whole roast Clova grouse  
with a marmalade jus



Serves 4



# 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)
- 1 carrot (roughly cut)
- 1 tbsp red currant jelly
- 2 bay leaves
- 1 pt water
- 6-8 strands fresh thyme
- 25g butter

### For the grouse

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

## Method

1. 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 re-boil as this may split the sauce. Season to taste.
2. 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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