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A Taste of **ANGUS**

RECIPE 60

Angus Style Pheasant



Serves 4



INGREDIENTS

1 oven ready pheasant
4ozs butter
2lbs Cox's apples, peeled, cored & sliced
6ozs single cream
2 tbsp local honey
6ozs raspberries – made into a seedless puree
2fl ozs Edinburgh Raspberry Gin

METHOD

1. Pre-heat oven to 350°F
2. Melt half the butter in a sauté pan. Brown the pheasant on all sides and set aside.
3. Melt the remaining butter, add the apples, raspberry puree and honey then cook gently until the apples start to colour.
4. Place half this mixture into a casserole dish. Lay the pheasant in the casserole, breast side down. Add the remaining apple mixture around the bird.
5. Pour in half of the cream and the Edinburgh Raspberry Gin.
6. Cover and bake for 40 minutes. Turn the bird over and cook for a further 35 minutes.
7. Remove the casserole from the oven.
8. Increase the heat to 450°F. Pour the remaining cream over the bird. Add salt and pepper to taste then return to the oven for 5-10 minutes.

CHEFS TIP – before you add the apple, raspberry puree and honey mix to the pheasant, check if is sweet or sharp enough for your taste and add more honey or raspberry puree accordingly

Serve with Rumbledethump

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