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BOSCO HONEY PARTRIDGE

with Louisa's Bosco Honey

INGREDIENTS

SERVES 1

- 1 partridge
- 1 tbsp pomegranate molasses
- 2 tbsp Louisa's Bosco Honey
- 2 tbsp butter
- 1 lemon, thickly sliced
- 1 large shallot, thickly sliced
- 2 garlic cloves
- Thyme
- Salt and pepper

[method overleaf]

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Masterchef UK 2022 Finalist - Sarah Rankin

METHOD

- ⬡ Bring the bird to room temp and preheat the oven to 170°C fan.
- ⬡ Crush the garlic cloves and stuff the cavity with those, 2 slices of lemon, 2 slices of shallot and a few sprigs of thyme. Rub the flesh with the butter and season generously with salt and pepper.
- ⬡ Use the remaining lemon and shallot slices to create a trivet to sit the bird on. This allows heat to circulate and makes for more even and moist cooking.
- ⬡ Mix the honey and pomegranate molasses with a little hot water and brush over the whole bird.
- ⬡ Place in the oven and cook for 18 to 20 minutes, or until the internal temperature reaches 65°C. Basting with the honey mix 3 or 4 times during cooking. Leave to rest.
- ⬡ Mix the cooking juices with the remaining honey mixture and place in a pan on a high heat until reduced to a thick and syrup consistency and brush over the partridge.
- ⬡ Serve with a fig, blue cheese and rocket salad tossed in a little of the cooled, reduced honey mixture.

