

Red roast partridge with apples and corn cakes

Serves 4

Ingredients:

4 Red Partridges empty and clean
4 Apples reinettes
200 gr mushrooms in Paris
100 gr Butter
50 g sugar
Oil
Calvados



Corn cakes Ingredients:

1 / 2 liter milk
3 Eggs
300 gr flour
Sweet Corn 200 grams DRAINED
Nutmeg
Salt
Pepper

Process:

- 1 - Prepare the corn cakes.
Sift the flour into a bowl.
Add to centre a pinch of salt and whole eggs.
Mix gently with a whisk the eggs a part of the flour.
Pour the milk gradually; stirring constantly, the dough should be smooth and perfectly homogeneous.
Add corn, season with pepper and nutmeg.
Let it stand for one hour.
- 2 - Peel and cut apples into quarters.
Sauté in 50g butter with sugar and pepper.
Flambé with Calvados then reserve.



- 3 - Place the seasoned partridge in a terracotta dish; add the apple wedges around and mushrooms.
Sprinkle the partridges with the remaining butter.
Bake in a hot oven for 15 minutes.
- 4 - Meanwhile, in a lightly oiled pan, pour the cake batter with a ladle or spoon.
Cook over medium heat for about thirty seconds and return the cake using a spatula to cook the other side.
Make three patties per person.
- 5 - Serve partridges roasted along with the apples, mushrooms and corn pancakes