



Roast grouse with blackberries and salt baked celeriac

Makes 2

Ingredients

For the grouse

2 fresh grouse
4 shallots
150g fresh blackberries
1 clove garlic
150ml brown chicken stock
4 rashers smoked bacon
¼ bunch thyme
50g butter

For the salt baked whole celeriac

1 large celeriac with the green top on
100g egg white
700g table salt
¼ bunch rosemary
100ml olive oil
Maldon sea salt

Preparation

Tie the birds with the smoked bacon on the back of the breast.

Peel and thinly slice the shallots.

Pick the thyme.

Wash the blackberries.

Pre heat oven to 190°C.

Chop the rosemary.

Combine the egg white and salt.

Method

For the celeriac, cut the base and place on a tray.

Cover the celeriac in a 2cm thick layer of the egg white and salt paste, ensuring there are no gaps.

Place into oven for 50 minutes.

For the grouse, in a heavy flame proof casserole pan, add oil. Once hot, place the birds in the pan, colour on all sides, remove from the pan and rest on the side.

Using the same pan, add the shallots, garlic and thyme to it. Then add the blackberries and stock and place the birds on top. Place the pan into the pre heated oven for 12 minutes.

Once cooked, remove from the oven and rest for 10 minutes.

Remove the birds from the pan and place the pan onto the stove, and let it reduce by half.

Remove the celeriac from the oven, cut the top off and add a splash of olive oil, rock salt and pepper and mix with a fork.

Once mixed place a large pile in centre of each plate and spoon the reduced sauce around the outside.

Remove the breasts from the grouse, cut away any sinew and place on top of celeriac.