



# TANDOORI PARTRIDGE

Serves 4 as a hearty starter, or light main course.

## INGREDIENTS

80ml rapeseed oil, plus extra to brush the kebabs

50ml Rapeseed Oil, plus extra to drizzle

4 cloves Garlic,

2" piece of Ginger

1 Fresh Chilli, green or red

2 tbsp Medium Curry Powder

1 tbsp Garam Masala

½ tbsp Chilli Powder

½ tbsp Fine Salt or to taste

8 Partridge Breasts, skinned  
(or 4 skinless pheasant breasts,  
chopped in half)



## METHOD

In a blender, combine the oil, garlic, ginger and chilli. Blend to a smooth, thick paste, adding more oil slowly if required. Add in the spices and salt, and blend till well mixed. Transfer the marinade to a mixing bowl, and add the partridge breasts. Mix well with your hands, ensuring they are well coated. Transfer to the fridge, and chill for up to 72 hours.

### To Cook

If using a BBQ, make sure to lightly oil the grills to ensure the partridge doesn't stick. Grill for 3 minutes per side, turning once during cooking. Rest for 1 minute after cooking.

If using an oven, preheat it to the max temperature (with grill on) that it will go to - 250-300C. Place the partridge breasts well spread out on a foil lined baking sheet, and drizzle a touch of oil over them. Bake for 6-7 minutes, ensuring the marinade chars a little but doesn't burn. Rest for 1 minute after cooking.

### Storage

The marinated meat can be stored in the fridge for 3 days. Once cooked, the breasts can be reheated gently in the microwave, though they won't be as good as fresh.

You can freeze the marinated meat, and defrost and cook anytime!