

## View from the Fridge – Recipes from Brian Donkin

### Recipe # 2 – Salad of Warm Roast Pigeon Breast with Plums and Walnuts

#### Ingredients:

- Two breasts of wood pigeon
- Two plums
- Two tablespoons of walnut halves
- Endive and rocket leaves
- One glass of olive oil
- One tablespoon of fine wine vinegar
- Caster sugar (sprinkling)

#### Method:

Cut the plums into quarters and sprinkle with caster sugar on the fleshy side. With a small, hot, frying pan seal the pigeon breasts in olive oil – **seal only, do not over cook!** Add the quarters of plums to the pan and fry both sides for one minute. Place plums and pigeon onto heated baking tray and cook in hot oven (220 degrees approx.) for five minutes. Remove from oven and leave to cool for another five minutes. On a plate place mixed salad leaves and sprinkle with walnuts. Cut each pigeon breast into four length-wise and alternate with plums on top of salad and nuts. Drizzle with vinegar and remainder of olive oil.

**N.B. do not overcook pigeon – should be served rare!**

**Serves two**

