



WILD. NATURAL. SUSTAINABLE.

Scottish Wood Pigeon with Braised Corn and Bacon

Prep Time: 1 hours 35 minutes • Yields: 4 servings

Ingredients:

4 ea. Fossil Farms Wood Pigeons
6 corn on the cob, husks removed
2 tbsp. extra virgin olive oil
20 cipollini onions, peeled
2 carrots, small diced
¼ lbs. bacon, small diced
6 tbsp. butter
½ tbsp. fresh parsley
½ tbsp. fresh chives
½ tbsp. fresh scallions
½ tbsp. fresh tarragon
½ tbsp. salt
½ tbsp. black pepper

Equipment:

Oven
Small bowl
Small saucepan
Large frying pans
Aluminum foil
Sheet tray

Method:

1. Preheat oven to 400°F.
2. Place corn on a sheet tray and bake for 15-20 minutes.
3. After cooking the corn and it has cooled, stand the corn upright and slice down as close to the core as possible to remove the kernels.
4. Set the kernels aside. Cut the corn cores in half and add to as saucepan.
5. Cover with water and bring to a boil. Simmer for 20-30 minutes, then strain out the corn cobs saving the corn stock.
6. Reduce oven temperature to 350°F.
7. Season the Wood Pigeons with salt and pepper. Heat a large frying pan.
8. When the pan is hot, add the oil and sear the Wood Pigeons until golden brown on all sides.
9. Finish cooking in the oven for 10-12 minutes. Let rest, covered with aluminum foil.
10. Bring pot of water to a boil. Blanch onions and carrots for 2-4 minutes, later strain out water.
11. To stop the cooking process. Place onions and carrots into ice water. When cooled, strain and set aside.
12. Heat a large frying pan and cook the bacon until crispy and golden brown.
13. Add the carrots and onions; cook for another 2-4 minutes. Then add the corn kernels.
14. Cover the bacon, onion, carrots and corn with the corn stock; simmer for 5-10 minutes.
15. The liquid should reduce the thicken slightly. Finish with no heat by swirling in the butter. Set aside in a warm place.
16. Carve the pigeon meat off of the bone. Add the pigeon meat to the corn mix and garnish with fresh herbs.

