



Warm Salad of Pigeon, Bacon and Black Pudding

Serves 4

8 Pigeon breasts, skin off

16 rashers smoked streaky bacon

1 Black pudding, as firm as you can find

Splash of jerez vinegar

Olive oil

Mixed fresh leaves, washed and dried

Thick balsamic vinegar

Extra virgin olive oil

White wine vinegar

Grain mustard

Honey

Maldon salt and freshly ground pepper



Method

1. Make the French dressing by mixing two parts extra virgin olive oil to one part white wine vinegar. One tsp mustard and one tsp honey, with a little salt and pepper to season. Whisk together and set aside.
2. Slice the bacon into lardons and cook until crispy in pan, with no added oil, then drain.
3. Cut the black pudding in bite-size chunks and heat through in a pan with a little olive oil until faintly crispy on the outside but still soft throughout.
4. Rub pigeon breasts with olive oil and salt and pepper just before cooking. Sear on a really hot pan for 1½ mins on each side. In the last 30 seconds, splash a little Jerez vinegar over the pigeon and allow to reduce. Set aside to rest for 3-4 mins.
5. Lightly dress your salad leaves with the French dressing and pile in the centre of each plate. Sprinkle the bacon and black pudding around the leaves. Carve the pigeon breast on an angle into 3-4 slices and arrange on top of the leaves. Drizzle the balsamic vinegar around the edge of the leaves with another drizzle of French dressing. Sprinkle some Maldon salt and a grinding of pepper and serve immediately.