

Mushroom Duxelle Stuffed Pheasant Breast

By Great Caterers of Iowa

1 tablespoon butter
½ cup finely chopped button or baby bell mushrooms
1 teaspoon minced shallots
1 tablespoon minced garlic
Pinch of fresh chopped basil and garlic chives
1 tablespoon roasted garlic puree
6 ounces cream cheese
Pinch of Kosher salt and white pepper
4 ounces heavy cream



Preheat oven 300° F. In a small saucepan, add butter, mushrooms, shallots, sauté. Add garlic and fresh herbs, mix. Remove from heat; add garlic puree and cream cheese, mix until combined. Season to taste. Make a slit in the meaty portion of the breast. Pipe mushroom mixture into the slit until plump. On a baking sheet pan, place pheasant. Place in oven, heat until internal temperature 160° F. In a small saucepan, over medium heat, add the remaining mushroom mixture and cream, mix together. Reduce to desired consistency. Pour sauce over pheasant. Serve immediately.

Yield: 2 servings