

Entrant: John Walt

Roasted Pheasant Breast with Scottish Oatcakes and Pomegranate Reduction

4 pheasant breasts
4 garlic cloves
4 thyme sprigs
1 small shallot
4 tbsp duck fat
Salt and pepper

Oatcakes

1 c Scottish oatmeal cooked and cooled
2 oz chopped dried cranberries
¼ oz Foie gras
1 large russet potato baked and smashed

Pomegranate Reduction

2 c glace de canard
2 oz pomegranate concentrate
1 oz pomegranate syrup

Set oven at 375

Warm large saute pan with medium heat with duck fat, garlic, thyme and shallot. Season pheasant breasts and place skin side down. Place in oven for 8-10 minutes or until juices run clear.

Mix oatcake ingredients and form into cakes about 3 inches around 1 ½ inch thick. Roll cakes in dry Scottish oatmeal.

When pheasant breasts are done set them aside to rest. Use the duck fat from the pan to sear the oatcakes until golden brown.

Serve with reduction and seasonal vegetables.