



Classic Roast Partridge with redcurrant gravy

Sweet partridge meat pairs well with the tartness of the redcurrant sauce.

Serves: 2

Prepare: 10 Minutes

Cook: 45 Minutes

Difficulty: easy

Ingredients

- 25g organic butter
- 2 [partridges](#)
- vegetable oil, for the tin
- 25g plain flour
- 125ml red wine
- [1tbsp redcurrant jelly](#)

Method

1. Preheat the oven to 200c/gas mark 6. With clean hands, using your fingers, smear the organic butter over the partridge breasts. Lightly oil a roasting tin with the vegetable oil, add the partridges to the tin and place in the preheated oven and roast for 30-35 minutes
2. To check the birds are cooked, insert a sharp knife into the thickest part of the bird, if the juices run clear then it is cooked. Remove the birds from the oven and, place on a plate and keep warm whilst you make the gravy
3. To the roasting tin, add the flour and mix well, then add the red wine and red currant jelly and mix thoroughly. Place the tin over a medium-high heat, and continue to stir, bring the gravy to a simmer and allow the liquid to reduce slightly, then serve with your roasted partridge, potatoes and fresh vegetables