

Pigeon and Bacon Burgers

A gamey twist on the classic burger

Serves: 4

Prepare: 15 Minutes

Cook: 15 Minutes

Difficulty: easy



Ingredients

- 250g boneless [wild wood pigeon breast](#), skin removed
- 250 g organic [smoked streaky bacon](#)
- 1 tbsp organic butter
- 3 bay leaves
- freshly ground black pepper
- 4 brioche burger buns, buttered
- condiments of choice

Method

1. Cut the pigeon breasts and bacon into chunks and mince both meats together with your mincer fitted with a coarse blade. Blend the meats together with your fingers and pass the meat through the mincer once more
2. With clean hands, divide the mixture into 4 even portions and form into thick burgers. Place the burgers on a plate and allow to rest in the fridge for an hour before cooking
3. Heat a large non-stick frying pan over a medium-high heat, season the burgers with salt and pepper. When the pan is really hot, add the burgers, sear on one side for 5 minutes, if the pan becomes smoky, lower the heat, once one side of the burger is seared, add the butter and bay leaves to the pan, flip the burger over and sear the other side for a further 5 minutes
4. Turn off the heat but let the burgers rest in the pan for 5 minutes, then serve in soft, buttered, brioche burger buns. We like to add a dollop of punchy mustard and a side of fries