



Roasted wood pigeon on toast

A real Autumnal treat

Serves: 2

Prepare: 20 Minutes

Cook: 30 Minutes

Difficulty: easy

Ingredients

- 2 [pigeons](#)
- handful of [herbs](#), [thyme](#), [sage](#) and [rosemary](#)
- 4 garlic cloves, skin on but crushed
- 2 tbsp olive oil
- 25g organic butter
- 150ml red wine
- 2 thick slices [organic sourdough](#)

Method

1. Heat the oven to 220°C/gas mark 7
2. Season the pigeons with salt and freshly ground black pepper. Stuff the cavities of the birds with almost all of the herbs and a clove of garlic in each cavity. Heat the olive oil in an ovenproof shallow pan, add the pigeons to the pan and brown on all sides. Remove the pigeons from the pan and set aside
3. To the same pan, add the sourdough and fry on each side until golden and crisp, you may need to add more butter to the pan
4. Sit a browned pigeon on each slice of sourdough, scatter the remaining herbs and crushed garlic into the pan, pour over the red wine and transfer the pan to the preheated oven. Cook for 20 minutes, then remove and leave to rest for 10 minutes before serving straight from the pan with the bread