

# STUFFED PIGEON BREAST ON BLACK TRUFFLE CROSTONE



## INGREDIENTS FOR 4 PORTIONS

- 4 nest pigeons (350/400g)
- pork caul fat
- Black Truffle Sauce "Ricetta Toscana"
- q.s. white wine
- 1 shallot
- q.s. salt and pepper
- 1 sprig rosemary
- 1 sage leaf
- 4 slices tuscan unsalted bread
- for the pigeon stock:
  - the pigeon carcasses
  - 1 clove of garlic
  - 1 small carrot
  - 1 stick of celery
  - 1 onion
  - 10cl dry marsala
  - extra virgin olive oil
  - q.s. salt and pepper

## METHOD

- With a very sharp knife, bone the pigeons, keep the breasts whole, remove the legs, take out the liver, heart and lungs and after cleaning well, chop finely.
- Take the pigeon breasts and lightly tenderise, season with salt and pepper and spread with Demetra black truffle sauce, and stuff with the chopped offal.
- Close and wrap in the pork caul fat.
- Pour a little extra virgin olive oil into a non-stick frying pan, add the coarsely chopped shallot, rosemary and sage.
- As soon as they colour, add the pigeon breasts and legs, cooking about 4 minutes on each side.
- Pour over the white wine and simmer until reduced, then roast the legs in the oven for about 20 minutes at a low temperature. Once cooked, take out and keep warm.

### for the pigeon stock

- Brown the carcasses and the chopped vegetables in a frying pan with a very little extra virgin olive oil, then roast in the oven at 160°C for about 20 minutes.
- Put the pan back on the heat and add a little stock, red wine and reduce by half. Push through a chinois, squashing the vegetables.
- Continue cooking, adding a dessertspoon of corn starch mixed with a little water.

### to serve

- Toast the slices of bread, put on in the centre of each plate and drizzle over a little dry Marsala. Spread with the Demetra Tuscan truffle sauce, top with the sliced pigeon breast and rest the two legs against it.
- Drizzle over a little of the stock made previously.

## PRODUCTS IN THIS RECIPE



**Black Truffle Sauce &quot;Ricetta Toscana&quot;;**