

# PARTRIDGE PIE



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## INGREDIENTS

**Filling:** 2 or 3 partridges • 1 large onion • Garlic • Margarine • Cream • Cloves • 1 tsp cinnamon • Nutmeg to taste • Pepper to taste • Salt to taste • Flour • Mushrooms • Olive oil

**Lining:** Puff pastry • Butter

## METHOD

**Lining:** Preheat the oven to 200°C • Lay out the puff pastry, making two circles to be used as the base and top for the pie • Line the non-stick pie dish, greased with butter, with a circle of the puff pastry • Place in the oven for a few minutes to “rise” • Pour in the filling prepared previously and top with other circle of puff pastry • Mix a tbsp of cold water with an egg yolk and brush the pie (to make the pastry shine)

**Filling:** Cook the partridges in water, adding a whole onion studded with three or four cloves to the pan and salt to taste • Once cooked, before they cool too much (thus making the task easier), remove the bones and finely shred the partridge meat • Reserve the meat stock • Drizzle some olive oil into a pan and sauté the finely chopped onion and garlic • Once the onion is transparent add the partridge meat and a little of the meat stock, previously strained • Mix together well and leave to rest • Reserve • Make a béchamel sauce with one or two tablespoons of flour and a tablespoon of margarine, mixing well • Little by little add the meat stock until you reach a creamy consistency • Add the cinnamon • Season with pepper and nutmeg • Add the cream (optional) to add a velvety texture to the sauce • Check the salt • Add the meat preparation, mix everything together, and before it begins to boil, remove from the heat • It is now ready to be added to the pastry to go in the oven • Cook the pie for between 15 and 20 minutes • Serve immediately • Alternatively, you can make smaller individual pies • Serve with gourmet salad, or with chestnut puree, to enhance the taste of autumn