

Family Recipes

Roast Partridge with Pears



For each person

1 plump partridge

Olive oil

Salt, pepper

1-2 pears

1 slice of "Soda" bread

[Economic foie gras](#)

Calvados or brandy to taste



Rub the partridges generously with olive oil, sprinkle with salt and pepper and roast for 25-30 minutes in a moderate oven with a few tablespoonful's of water in the pan. In the meantime pare and core the pears, cut into halves and brush with olive oil then place in a lightly oiled baking dish, flat side down and bake in a moderate oven until they are soft but still retain their shape. Brush the bread on both sides with olive oil and then fry in a dry pan until crisp and a light brown. Take the partridges from the pan, remove their livers, mash these and mix with foie gras. Spread the liver/foie gras paste onto the fried bread place on a hot platter. Place a partridge on the bread and sprinkle with calvados and ignite (I cannot bring myself to light it). When the flames die down garnish the dish with pears and serve.

In England the partridge season begins on 1st September when pears should be ripe and available making this an appropriate dish for that

time. Apples can of course be used in place of pears and some (Judith) may prefer them.

Just in case some hesitate over the use of Calvados can I simply say it is not at all necessary, but it is rather nice. You will also notice that we use olive oil throughout, but that's just us, the original recipe which comes from Normandy uses butter.