

FUNGHI FUNGHI

GOURMET MUSHROOM TRADERS

helping to discover

BLACK TRUMPET | CELERY | PARTRIDGE | STEW

FESTIVE MAIN COURSE | SERVES 4



Partridge and Trompette de la mort with celery. . . festive winter dish

[Foto Funghi Funghi 2020]

COMPOSITION

Black trumpets and celery

You could use this main course in your Christmas menu. Trompette de la mort are often used in heavier, classic dishes. However, the combination with celery makes the mushrooms a bit fresher and the dish a bit lighter and more elegant. In addition, celery also has earthy notes that combine perfectly with mushrooms and game.

Poultry

For this dish I opted for red-legged partridge. But you can also use other pheasant-like species or, for example, pigeon or quail. If you don't like wild poultry, spring chicken ('poussin') is an excellent (and also more affordable) alternative. You can fillet the birds yourself or by your poultryer. In the latter case, ask for the carcasses to make a nice stock. Especially with game poultry, such a fond will finish it off! I made a confit from the legs and sautéed the fillets rosé.

Stew

I opted for a stew of (Dutch Opperdoezer) potatoes with Brussels sprouts. But you can also think of celeriac, parsley root, or even sauerkraut.

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Ingredients red-legged partridge with Trompette de la mort

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INGREDIENTS (stew according to your own recipe)

Trompette de la mort with celery

200 gram	Fresh Trompette de la mort (or 40 gram dried)
1 stalk	Celery
2 piece	Fresh garlic clove cut in 6 slices
1 lump	Salted butter
40 gram	Finely shaved Parmesan cheese
	Salt

Confit and fond of poultry

2 piece	Partridge or poultry of your choice (with quail, use 4 birds)
600 gram	Goose fat
2 clove	Fresh garlic
2 sprig	Fresh thyme
2 stem	Celery (from the stalk above)
1 piece	shallot
1 small	carrot
1 small	leek
10 gram	dried Ceps
1 shoot	dry Madeira or red wine
100 gram	cold butter (to assemble or bind the fond)

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PREPERATIONS

2 days before serving

Sprinkle the legs of the poultry on a plate with plenty of salt and rub with the 2 chopped garlic cloves. Add the sprigs of thyme and cover tightly with plastic wrap. Place in the refrigerator for 24 hours.

Place the carcasses in a baking tray greased with some oil, in the oven at 200 °C until nicely browned. Then, place them in a pan and fill with water until submerged. Bring to a boil and skim off the foam. If necessary, top up with water so that the carcasses are covered. Add the leek, carrot, some thyme and a few peppercorns and let it steep for 2 hours on a low heat. Pass through a sieve, let cool and put your poultry stock aside in the refrigerator.

1 day before serving

Remove the salt and spices from the legs with some kitchen paper. Heat the goose fat in a pan with a thick bottom to 80 - 90 °C. Add a crushed garlic clove, some thyme and the legs so that they are completely covered with fat. Poach the legs in about 2 - 3 hours. Let cool in the goose fat. Put away in the refrigerator as soon as the fat has set. Leave in the refrigerator for 24 hours.

Fry a chopped shallot in some oil until it turns brown. Deglaze with some dry Madeira or red wine and cook until all the moisture has evaporated. Add your poultry stock and the dried Porcini mushrooms. Let it boil slowly for about 30 minutes. Pass through a sieve and cook slowly until the stock is almost the thickness of syrup. Let cool and set aside in the refrigerator.



Red-legged partridges



Cuisses in marinade



Poultry stock *on it's way*

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DAY OF SERVING

Preperations

Trompette de la mort are wild mushrooms and are used to water (rain). It doesn't hurt to wash them with water, if necessary, to rinse off dirt, sand, etc. Cut a small piece off the bottom of the stem and let it drain in a strainer. Finally, dry the mushrooms in a cloth or with kitchen paper.

Cut the garlic cloves into thick slices and grate the Parmesan cheese. Clean the celery stalks and cut them into a nice brunoise (cubes of about ½ x ½ cm). A small hand pp. is enough. Let the goose fat melt with the legs and remove the legs. Pat them "dry" with kitchen paper and set aside. You can strain the fat and put it back in the jar. You can keep this in the refrigerator for quite some time and use it again.

Finish it off

Make your stew according to your own recipe and keep warm in the oven at 65 °C (together with your plates). To finish the dish, **several actions are necessary at the same time** :

- Bring your stock to the boil. Then off the heat and assemble with cold butter until a nice viscous sauce has arisen (keep warm / do not let it boil anymore)
- Salt and pepper the partridge fillets. Bake the legs until crispy (approx. 3-4 minutes because the inside must remain nice and tender and soft) and sauté the fillets rosé
- Put a large pat of salted butter in another frying pan. When the butter has melted, add the Trompette with the coarse garlic pieces and simmer briefly until the mushrooms release moisture. Then add the celery brunoise and braise together for another 2 minutes. Stir in the grated cheese and sprinkle with some salt.

Plating

Center the stew in the middle of the plates and arrange the Trompette on it. Place the leg and the fillet (possibly sliced in 3 slices) nicely against it. Drizzle the sauce and some "gravy" from the Trompette and celery around the stew. Garnish with a celery leaf or sprig.

Bon apétit !