

## Partridge | Gyoza | Macadamia | Yuzu | Shiitake Mushroom Recipe of Sidney Schutte

### Partridge

2 fresh partridges, ready to cook, approximately 300 - 400 g each  
1 tbsp neutral vegetable oil  
80 g shallots, diced  
40 g celeriac, diced  
40 g carrots, diced  
40 g Madeira  
40 g dry white wine  
500 ml chicken stock  
Salt

### Gyoza dumplings

40 g red radish (brunoise)  
35 g fresh snap peas (brunoise)  
50 g Jerusalem artichoke (brunoise), pickled to be sweet and sour  
130 g spring onions, finely chopped  
70 g braised partridge leg, diced  
25 g chopped macadamia nuts, flavoured with ras el hanout  
5 g fresh ginger, finely grated  
18 g yuzu juice  
5 g salt  
Gyoza skins (8 cm diameter)  
Partridge sauce for glazing  
Macadamia creme  
Red and white radish (brunoise)  
for garnishing  
Lime zest  
Sliced chives  
Salt flakes

### Shiitake mushrooms

25 g dried whole shiitake mushrooms  
400 ml low-salt dashi stock

### Macadamia crème

160 g macadamia nuts, flavoured with  
ras el hanout  
30 g chanponzu sauce  
30 g yuzu juice

### Plating

4 thin slices of beef bone marrow (approximately 2 cm diameter), scorched  
Small redvein dock leaves  
Pak choi cress

### **Partridge**

Separate the legs from the partridges. Do not remove the partridge breasts; vacuum seal them with the skin and bones still intact. Heat the vegetable oil in a roasting pan. Roast the partridge legs on all sides, lightly salt and remove from the pan. Put the shallots, celeriac and carrots in the roasting pan and roast. Then deglaze with the Madeira and white wine and reduce. Return the partridge legs to the pan, add the chicken stock and bring to the boil. Cook the partridge legs in the oven for 2.5 hours at 200 °C. Debone the partridge legs and use the meat for the gyoza filling. Strain the sauce, reduce considerably and season with salt. Cook the vacuum-sealed partridge double breasts for 1 hour in a water bath at a constant temperature of 58 °C. Then remove the skin and carefully remove the individual partridge breasts from the carcasses. Gently heat the partridge breasts in some partridge sauce and glaze.

### **Gyoza dumplings**

Combine the raw radish, snap peas, Jerusalem artichoke, spring onions, cooked partridge leg, macadamia nuts and the ginger. Season with yuzu juice and salt. Moisten the edges of the gyoza skins with some cold water. Place 27 g filling in the centre of each and fold up the edges to form a semicircle. Then make 5 creases in each of the edges which have been pressed together to seal. Place the gyoza dumplings in a bamboo steamer and steam for 3 minutes. Then glaze with some partridge sauce. Place the finished gyoza dumplings on a plate and pipe lines of macadamia crème on top. Garnish with radish brunoise, lime zest, chive slices and salt flakes and serve.

### **Shiitake mushrooms**

Put the shiitake mushrooms in the cold dashi stock and leave to soak for 1 day. Bring everything to the boil and cook the mushrooms until soft. Remove the soft mushrooms and reduce the dashi stock considerably. Return the mushrooms to the reduced liquid and refrigerate. Before serving, remove the mushrooms from the stock and place them on 4 thick sheets of plastic wrap. Cover each with 1 further sheet and carefully flatten the mushrooms out into a circle. Cut out the mushrooms with a large cutting ring.

### **Macadamia crème**

Blend the macadamia nuts into a fine, oily paste. Add the chanponzu sauce and yuzu juice and blend to form an emulsion.

### **Plating**

Place 1 circle of flattened shiitake mushroom in the centre of each of 4 plates and remove the plastic sheets. Place 1 garnished gyoza dumpling on top of each. Lean 1 glazed partridge breast against each of the gyoza dumplings and cover with 1 slice of scorched beef marrow. Drizzle partridge sauce over the mushrooms and garnish with small redvein dock leaves and pak choi cress.