



# Michael Caines

## **Curried carrot soup**

Serves 4

### **Ingredients**

150g onions, chopped

2 cloves of garlic, peeled and lightly crushed

500g carrots, peeled and chopped small

150g unsalted butter

1 teaspoon cumin seeds

a large pinch of Madras curry powder

300ml chicken stock

500ml water

1 bouquet garni (parsley stalks, coriander stalks, thyme, bay leaf, celery and leek, tied with string)

fresh coriander leaves

### **Method**

Cook the onion, garlic and carrots gently in a saucepan with a pinch of salt with the butter, without colouring, for 5 minutes. Meanwhile, toast the cumin seeds in a dry pan. Add the toasted cumin and Madras curry powder to the vegetables and cook for a further 2 minutes, then add the chicken stock, water and bouquet garni. Bring to the boil and add a little salt, then reduce to a simmer and leave to cook slowly for 30 minutes. Transfer to a blender and blend to a fine purée, then pass the purée through a sieve and return it to a clean pan. Check the seasoning and serve sprinkled with freshly chopped coriander leaves.

# Partridge with Quince and Gewürztraminer Raisins sauce

## MEP Components

- Partridge Crown
- Quince Puree File- Garnish, Recipe No.B.5
- 3x Quince Dice (1cm x 1cm) File- Garnish ,Recipe No.C.14
- 2x Candied Walnuts File-Cold starter, Recipe No.5.n
- 50g x Braised chicory & bacon mix File- Garnish, Recipe No.C.3
- Partridge & Gewürztraminer File- Meat sauces, Recipe No.2.e
- Raisins soaked in Gewürztraminer File-Meat misc,Recipe No.15
- Deep fried parsley

## Method

1. Drop the partridge @ 48°C when the order comes on for a minimum of 20 minutes.
2. When away, remove bird from bag, dry, season, roast on stove top with chicken fat and butter, place bird in pan @ hottest point before noisette. Making sure skin is crispy but without overcooking the flesh.
3. Warm quince dice in their cooking liquor, warm puree and chicory mixture, roast/ reheat braised Baby Chicory.
4. Remove the breasts from the bone, trim and season the flesh side lightly, season with S/P.
5. Top quince dice with candied walnuts and deep fried parsley. Swipe the puree onto the plate, quenelle the Chicory mix.
6. Leave the wing bone on the breast and put on the quenelle of the Chicory mix. Scatter raisins over and around the breast and sauce lightly.
7. Send out sauce on the side.