

# Pigeon in tart company



## Miéral pigeon, rhubarb, onions and grenadine

### Miéral pigeon

2 pigeons  
Salt and pepper  
Clarified butter  
½ stick of cinnamon

Remove heads and claws, gut and wash pigeons. Pat dry with a clean kitchen towel. Season pigeons on torso side and lightly brown in clarified butter. Place in roasting tin, add cinnamon stick and cook in oven at 80 °C for 2 ½ hours. Before serving, cut off pigeon breasts and fry on skin side till crisp.

### For the sauce

2 shallots  
20 ml dry sherry  
20 ml truffle stock  
100 ml base stock [veal]  
½ teaspoon cane sugar  
10 g cold butter  
Salt and pepper

Finely chop shallots. Caramelize sugar in a pan. Add shallots, peppercorns and a little salt. Then douse with sherry. Reduce substantially. Add truffle stock, reduce again and add base stock. Ideally, when cooked pigeon breasts have been separated from torso, finely chop torso and add to sauce. Reduce a little. Then strain through a finely meshed sieve and stir cold butter into resulting liquid. Season to taste.

### Preserved onions with grenadine

10 g sugar  
50 ml white wine vinegar

5 g salt  
150 g water  
2 g mustard  
Tarragon  
8 ml grenadine  
100 g button onions

Bring ingredients to boil in a pan. Add the onions. Pour liquid and onions into vacuum pack and vacuum cook at 59 °C for 15 minutes.

### Onion purée

20 g butter  
500 g onions  
200 ml cream  
100 g risotto rice  
Salt and pepper

Dice onions brunoise style, sweat in butter, season to taste and add risotto rice. Add stock and cream, cover pan and cook until onions are soft. Reduce and blend.

### Rhubarb tuile

1 soya pancake  
Rhubarb stock

Spread the rhubarb stock on the pancake. Place on a Silpat mat and bake at 160 °C for 5–6 minutes. Then immediately form into desired shape.

### Deep-fried rhubarb

Rhubarb peel

Deep-fry at 180 °C.

### Rhubarb base stock

50 g sugar  
500 ml white wine  
100 g rhubarb peel  
Bay leaf  
1 clove

Lemon peel  
2 rhubarb stalks

Caramelize the sugar. Add the rhubarb peel. Add the wine and reduce to 300 millilitres. Slice the rhubarb into long strips using an electric meat slicer and cook briefly in the stock.

### Preserved rhubarb

Cut rhubarb into long thin slices using meat slicer. Place in hot stock, bring to boil and cook briefly.

### Rhubarb preserved in grenadine

150 ml rhubarb stock  
10 ml grenadine  
1 rhubarb stalk

Bring stock to the boil. Add rhubarb, remove pan from heat and allow to cool. Rhubarb should remain crunchy.

### Rhubarb chutney

160 g green rhubarb  
60 g sugar  
125 g rhubarb coulis or Boiron rhubarb coulis  
38 g sugar  
8 g yellow pectin  
38 ml lemon juice  
6 g gelatine

Dice the rhubarb, place in a bowl with the 60 grams of sugar and leave to marinate for 12 hours. Add the coulis and bring to boil. Add the 38 grams of sugar and yellow pectin to rhubarb. Cook for 3 minutes, then add lemon juice and gelatine.