



## **Fagiano ripieno al cartoccio 'Stuffed Pheasant in a Parcel'**

**Chef Maria Pia de Razza-Klein**

This is perfect for a dinner party as the flavours and aromas are trapped inside the paper parcel, and released only when it is slowly opened. This dish also has a great visual effect, and opening the parcel introduces an element of surprise for your guests at the table.

Serves 4-6

### Ingredients

1 Pheasant of 1.5kg, with entrails  
300 g beef mince  
100 g pancetta al pepe (belly pork with pepper; can use bacon)  
(NB: leave 4 slices to cover the breast while roasting)

50 g grated Parmiggiano or pecorino cheese  
1 egg  
1 large onion  
2 celery stalks  
1 garlic clove  
7 small crab apples *or* 1 large quince *or* 1 large granny smith apple  
1 tsp fresh thyme  
7 bay leaves  
1 tsp ground nutmeg  
½ cup sweet paprika  
1 tbsp lemon pepper  
1 cup full-bodied, dry red wine  
1 cup extra virgin olive oil



### Method

- Clean and dry the pheasant; dice the entrails (liver, heart, stomach).
- Finely chop the celery, onion and garlic.
- In a large frying pan heat 2 tbsp olive oil and fry the pancetta, adding the mince and entrails.
- When the meat is golden brown add the wine and cook until evaporated.
- Add the chopped onion, celery and garlic.
- Season with salt and lemon pepper.
- Cook for 10 minutes, do not stir too often. Transfer to a large bowl and let cool.
- Dice the apples and mix with the cheese, egg, herbs and spices. Add to the meat mixture.
- Stuff the pheasant.
- Take two large pieces of baking paper, enough to amply cover the bird.
- Brush the paper with olive oil and place the bay leaves in the centre.
- Dust the paper with paprika and lemon and paprika and place the bird on top.
- Cover the breast with the slices of pancetta and drizzle with the rest of the olive oil.
- Wrap up to make an airtight parcel.
- Transfer to a terracotta (ceramic) roasting dish and bake at 180 degrees for 2 hours.