



“PIGEON – PICKLES CRISPY MUSTARD WAFER” SERVED WITH PAWEL KWAK



Ingredients (4 persons)

- 4 pigeon breasts
- 1 sheet of filo pastry
- 1 tablespoon of mustard

For the home-made pickles:

- ¼ cauliflower
- 250 g gherkins
- ½ red pepper
- ½ green pepper
- 250 g pickled onions
- the white of spring onions
- 1 carrot
- 125 ml water
- 125 ml vinegar
- 38 g corn starch
- 50 g cane sugar
- 12.50 g curcuma
- pinch of cayenne pepper
- 25 g mustard starch
- ginger powder

For garnishing:

- 4 cherry tomatoes
- fine slices of carrot
- edible flowers

Preparation

Cut all vegetables in equal parts. Shortly blanch the cauliflower. Put all vegetables one by one in a deep bowl adding plenty of salt in between the different layers. Set aside in the fridge for at least 24 hours.

Rinse the vegetables. Bring the water with the vinegar and the rest of the ingredients to the boil and pour the mixture over the vegetables. Mix properly and pour in a bowl or plastic box, seal off properly and set aside. Keep some of the marinade separately for garnishing.

Spread the tablespoon of mustard on the sheet of filo pastry and cover with another sheet. Bake at 180°C and let it cool down. Break off in suitable chunks.

Shortly sear the pigeon breasts, reduce the heat, put a lid on the frying pan and cook for another 5 minutes.

Plate up and finish off with a crispy mustard wafer, blobs of reduced marinade, cherry tomatoes, fine slices of carrot and edible flowers.

Tip

Serve the dish with a Kwak beer. I believe it goes well with the pigeon and pickles because Kwak has a nice hint of caramel. This will complement and somewhat soften the pickles so that these will not overpower the pigeon.

Ambiance

