

ADAM GRAY

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Roast Squab Pigeon with a Celeriac Salad

(serves 4)

Ingredients

- 2 squab pigeon
- 1/4 celeriac
- teaspoon English mustard
- 3 tablespoons mayonnaise
- 3 teaspoons walnut dressing (see recipe below)
- lemon juice
- salt and ground white pepper to season
- selection of mixed salad leaves (rocket, frisee, baby red chard)
- 12 sprigs of fresh chervil

To roast the pigeon

- preheat the oven to 180°C and place a tray in oven to preheat
- remove the legs, wings and wish bone from the pigeon
- seal the pigeon in a frying pan over a medium heat until golden brown and place in the oven on the pre heated tray
- roast the pigeon for 9-10 minutes, then remove from oven to rest for 3-4 minutes



To make the walnut dressing

- 120ml walnut oil
- 100ml Farrington's Mellow Yellow Rapeseed Oil
- 50ml white wine vinegar
- 1 teaspoon salt
- 7 turns of white pepper mill

Combine the above ingredients into a sealable bottle; this dressing will keep for a very long time for future use.

To make the celeriac salad

- peel and finely shred the celeriac
- mix the mustard and mayonnaise together
- then add gradually to the celeriac, ensuring that final mix is not too wet
- add the walnut oil and lemon juice to taste
- DO NOT season until immediately before serving as mix will break down and become mushy

Remove the breasts from the pigeons and slice into three.

Season the celeriac salad and place a pile of the celeriac in the middle of the plates. Dress the mixed salad leaves and the chervil sprigs with a little of the walnut dressing and arrange around the outside of the celeriac. Place the sliced pigeon breasts on top of the celeriac salad and serve.