

Recipe for success

THE start of game season is always an exciting time at The High Moor. 'It means that gamekeepers are continually bringing fresh local game to the kitchen and my creative juices can start to flow on cold crisp winter mornings,' says head chef Norman Price.

'This steamed pudding is a favourite with our customers and provides a great comfort eating experience.'

The High Moor opened its doors in 2001 with brothers David and Simon Jones. The area is rich and fertile and The High Moor makes the most of fresh, local produce in their dishes, wherever possible. Norman and the team continually create menus to satisfy all tastes. There is a choice of fixed price menus or a-la-carte, as well as special menus of the season and The High Moor's wine list is the perfect partner with a broad range of choices from some of the finest growers.

**The High Moor Restaurant, High Moor Lane,
Wrightington, WN6 9QA. Tel: 01257 252364**



Norman's Steamed Game Pudding

Ingredients: Serves 4

Suet Pastry:

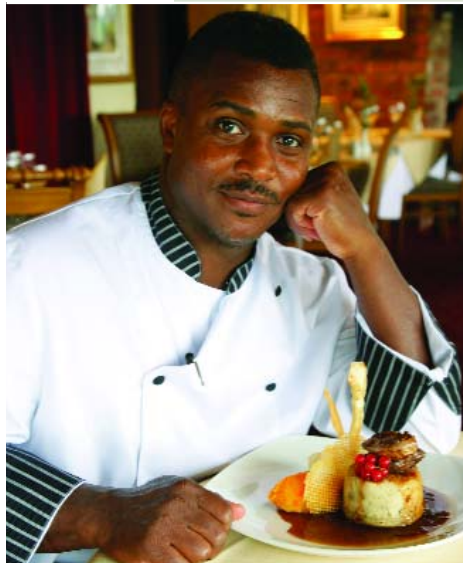
10oz Self raising flour
5oz Shredded Beef Suet
7fl oz Cold water
Salt and pepper to season

Marinade:

2-3 Slices of fresh orange peel
12 x Whole black peppercorns
6 x Juniper berries
2 x Bay leaves
½ Bottle of red wine
¼ Pint of Port
¼ Pint of Brandy

Filling:

200g Venison - diced
3 x Partridge breasts - diced
3 x Wild Duck breasts - diced
1 x Whole pheasant - de-boned and diced
8oz Diced root vegetables (carrot, onion, celery and leek)
4oz Butter
½ tsp Fresh thyme - chopped
2 x Bay leaves
2 x Pints of game stock (made from the game bird bones)
1tbsp Tomato paste
4 x Cloves of garlic - chopped
½ Bottle of red wine



Head chef Norman Price

Gravy:

1 x Pint of game juices (from cooking stock)
1tbsp of corn flour made into a paste with a little cold water
1tbsp Redcurrant jelly
1 knob of butter

Garnish: (optional)

1 x Partridge breast - whole
1 x Wild duck breast - whole
Small bunch of redcurrants
Game chips
Fresh parsley - chopped

Method:

4 x individual 340g pudding tins or plastic moulds required

Mix together the marinade ingredients and marinate the game for 3 hours or even better overnight.

To make the pastry, mix the self raising flour, the shredded suet, water and seasoning in a bowl until it forms a dough, refrigerate the dough for 15 minutes.

Prepare the pudding tins by buttering them, then roll out the dough and line the tins leaving enough pastry to overlap and seal the pudding when full.

Drain and pan-fry the game in a little oil until lightly coloured.

Add the root vegetables, garlic, thyme, bay leaves, tomato paste, red wine and stock, bring to the boil and simmer for 1 ½ - 2 hours.

Divide the tender game filling mixture to the prepared and lined pudding tins, fold over the excess pastry to seal the pudding.

Wrap the individual puddings twice in cling film and cover the tops with tin foil, place in a pan of water (water to be halfway up the pudding tins), cover with pan lid and steam for 1 hour ensuring that the pan does not boil dry.

Use the leftover cooking stock to make the game gravy by adding the redcurrant jelly a knob of butter and the corn flour paste to thicken, simmer for 5 minutes.

To serve, remove the cling film and turn the pudding out onto a warm plate.

Pan sear the remaining whole partridge and duck breasts until golden brown and place them on top of the pudding.

Pour over the rich game gravy and garnish with the redcurrants, game chips and chopped parsley.