



KEVIN VINERS SQUIRREL AND WILD MUSHROOM FRICASSEE (SERVES TWO)

INGREDIENTS:

Meat from two squirrels cut into 1cm cubes
50g of sliced shallots
1 garlic clove, chopped and crushed
20g dried wild mushrooms, washed, soaked and finely chopped
75g fresh wild or button mushrooms, chopped
1 large glass of dry white wine
1 table spoon of Brandy
5g finely chopped rosemary
5g finely chopped parsley
5g finely chopped French tarragon
1 cup of double cream
Half an oxo cube or 1 cup of chicken stock
50g butter
Salt and pepper to taste

METHOD:

1. Heat the butter in a frying pan, add the squirrel meat, shallots and garlic. Cook until the meat has coloured, then add all of the chopped mushrooms.
2. Flambé with the brandy. Next add the dry white wine, the stock and rosemary, cook for about 15 minutes on a low heat.
3. Next add the double cream and slowly cook for a further 15-20 minutes, then add the remaining herbs and cook for 2-5 minutes more.
4. If the sauce becomes too thick, add water.
5. Serve with Cornish new potatoes and fresh Cornish asparagus.

KEVIN VINERS SQUIRREL PASTIES (MAKES TWO PASTIES)

INGREDIENTS (PASTRY):

75g lard
75g butter
130g plain flour
130g self raising flour
A pinch of salt
1 egg, beaten
2 table spoons of water
1 beaten egg for egg wash

METHOD:

1. Rub the flour, salt and lard together to form a breadcrumb texture.
2. Mix in the egg and water and mould into a dough. Try not to over work the dough as it will make the pastry tough.
3. Rest and chill the pastry for 20 minutes.
4. Divide the pastry into two balls; roll out two circles about the size of a small dinner plate and half a centimetre thick.

INGREDIENTS (PASTY FILLING):

140g squirrel meat cut into 1cm cubes
100g sliced potato
100g sliced swede
50g diced onion
30g smoked bacon
15g chopped hazelnuts
75g butter
5g chopped parsley
A good pinch of salt and pepper

METHOD:

1. Egg wash the edge of the pastry circles.
2. Next place the potato, swede, chopped hazelnuts, parsley and seasoning onto each pastry circle followed by the bacon, squirrel meat and finally, the onion. Make sure you leave enough pastry at the edge for crimping.
3. Divide the butter equally and place in each of the pasties, then fold over the pastry making a semi circle, and crimp the edges.
4. Put the pasties onto a greaseproof baking tray, egg wash both pasties well, place into a pre heated oven set at 180C or gas mark 5.
5. Bake the pasties for 45-50 minutes, the juices should start to boil and the pasties should be able to move on the tray with ease.

As an alternative to the squirrel, you could use any meat, fish or cheese. The secret of a good pasty, don't hold back on the butter and seasoning. The butter and lard can be replaced by margarine. Good luck.

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