



## **Breast of pheasant on tagliatelle with chanterelles and vegetables**

**Serves 4**

### Ingredients:

4 pheasant breasts

8 slices of Parma ham

salt and pepper to season

400g tagliatelle

200g chanterelles

12 cherry tomatoes

3 mini-courgettes sliced lengthways

2 yellow carrots

1 beetroot

2 carrots

2 kohlrabi

1 bunch of chives

1 shallot

4 strips of bacon

### for the sauce:

0.2l Prosecco

250ml cream





Sprinkle the breasts with pepper and wrap them in Parma ham. Brown in a frying pan and put them in the oven for 7 minutes at 150°C.

Cook the tagliatelle al dente, then toss them in butter.

Peel the beetroot, slice thinly and fry crisp, peel the kohlrabi and remove the eyes, wash the mini-courgettes and cut them into long strips 3mm thick. Peel and shape the yellow and red carrots. Blanch the carrots and kohlrabi.

Braise the cocktail tomatoes in the oven for 10-12 minutes at 180°C. Lay the bacon on greaseproof paper and bake it in the oven along with the cocktail tomatoes.

To make the sauce, slice the shallot and sauté in butter in a saucepan. Slake with Prosecco, boil the Prosecco down a little, then add cream and allow to simmer gently. Blend and froth before serving.

Brown the chanterelles in butter.

Cut each breast in half diagonally and arrange it on the tagliatelle. Drape it with the blanched, seasoned vegetables. Garnish with the chanterelles, braised cocktail tomatoes, beetroot and bacon crisps, and chives.

Nap the Prosecco foam over the tagliatelle.

The team of ROBINSON Club Ampflwang wishes you a delicious Merry Christmas!

