

Pheasant with Apple

1 pheasant
Salt and freshly ground black pepper
100 g (4 oz) butter
500 g (1 lb) eating apples, peeled, cored and thinly sliced
4–5 tbsp single cream

Rub the pheasant with salt and pepper. Melt the butter in a frying pan and brown the pheasant on all sides. Put half the apples in the Remoska and pour over a little of the butter from the pan. Place the pheasant in the Remoska and cover with rest of the apples. Pour over remaining butter from the pan and the cream. Cover and cook for approx 30 minutes or until the pheasant is tender.

Variation – Substitute chicken pieces or turkey breast for duck