



© vrai studio @vrai.studio.paris

PAIRINGS

STARTERS

- Pan-seared foie gras with mirabelle plum chutney
- Poultry ballotine with foie gras and hazelnuts
- Parmesan crisps
- Bone marrow

MEAT

- Leg of lamb with grapes
- Duck breast with honey and spices
- Roasted guinea fowl with grapes and rosemary
- Lamb tagine with dried apricots

SIDES

- Sweet potato gratin
- Roasted onions with honey and balsamic vinegar
- Grilled pineapple with mild chili and lime
- Oven-roasted pear with thyme and hazelnuts

CHEESE

- Bleu d'Auvergne
- Chaource
- Goat cheese
- Sheep's milk Tomme

DESSERTS

- Vanilla and tonka bean crème brûlée
- Dark chocolate fondant with candied orange peel
- Apple tarte Tatin with salted butter caramel
- Baba with citrus and vanilla syrup

ROASTED GUINEA FOWL WITH GRAPES AND ROSEMARY

RECIPE FOR 4 TO 6 PEOPLE

INGREDIENTS

- 1 free-range guinea fowl (1.4 to 1.6 kg / 3–3.5 lb)
- 400 g white or pink grapes
- 2 sprigs fresh rosemary
- 2 garlic cloves
- 40 g butter
- 2 tbs olive oil
- 150 ml dry white wine
- Fine salt
- Black pepper

PREPARATION

- 1 Remove the guinea fowl from the refrigerator 30 minutes before cooking.
- 2 Season inside and out with salt and pepper.
- 3 Place one sprig of rosemary and one crushed garlic clove inside the cavity.
- 4 Heat the oil and butter in a Dutch oven over medium heat.
- 5 Brown the guinea fowl on all sides to color the skin evenly.
- 6 Add the white wine, cover, and place in a 150°C (300°F) oven.
- 7 Cook for 1 hour 20 minutes, basting regularly and turning halfway through.
- 8 Increase the oven temperature to 170°C (340°F), partially uncover, and cook for an additional 20–25 minutes.
- 9 Add the grapes and the remaining rosemary sprig 20 minutes before the end of cooking.
- 10 Check doneness by piercing the thigh: the juices should run clear and plentiful.
- 11 Remove from the pot and let rest, covered, for 10 minutes.
- 12 Reduce the cooking juices slightly if necessary.

SERVING SUGGESTION

Serve with mashed potatoes or roasted squash (butternut or kabocha).