



Pan-Roasted Pheasant with Pumpkin Chutney and Forest Mushroom Parcels

Main Course, Serves 8

Mushroom Parcels:

30 ml./2 tbsp. olive oil
2 shallots, finely chopped
100 g./4 oz. girolle mushrooms (chanterelles), coarsely chopped
100 g./4 oz. cèpes (porcini mushrooms), coarsely chopped
100 g./4 oz. shiitakes, coarsely chopped
100 g./4 oz. button mushrooms, coarsely chopped
3 g./1 tbsp. chopped flat-leaf parsley
15 g./2 tbsp. breadcrumbs
8 sheets filo pastry
Melted butter for brushing pastry

Pumpkin Chutney:

15 ml./1 tbsp. olive oil
300 g./11 oz. pumpkin, peeled and diced
1 star anise pod
1 dried chile
Chinese five-spice powder to taste
100 g./1/2 cup sugar
50 ml./3 tbsp. white wine
100 ml./7 tbsp. orange juice

Game Sauces:

Legs and bones from 4 pheasants (reserve breasts for Pheasant and Vegetables, below)
1 carrot, diced
1/2 celery root, diced
1 onion, diced
5 ml./1 tsp. tomato paste
300 ml./1 1/4 cups red wine
5 juniper berries
2 bay leaves
30 ml./2 tbsp. heavy cream
12 g./1 tbsp. cornstarch

Pheasant and Vegetables:

4 pheasant breasts, halved
8 slices Black Forest ham
30 ml./2 tbsp. olive oil
2 large potatoes, peeled and cut into small cubes
15 g./1 tbsp. unsalted butter
200 g./7 oz. baby spinach leaves
Sautéed girolle mushrooms (chanterelles)

For the Mushroom Parcels:

- Preheat the oven to 180 degrees C/350 degrees F.
- Heat the olive oil in a pan and sauté the shallots for 1 minute. Add the mushrooms and cook until softened. Add the parsley, remove the pan from the heat and set aside to cool. Reserve a portion of the mushrooms for the pheasant. Fold the breadcrumbs into the remaining mushrooms.
- Cut the filo sheets into 15-centimetre/6-inch squares and brush with melted butter. Place a portion of the mushroom and breadcrumb mixture in the middle of each square and fold to create a parcel. Place the parcels on a baking sheet and bake until lightly browned and heated through, 5 to 10 minutes.

For the Pumpkin Chutney:

- Heat the olive oil in a medium skillet over medium heat. Sauté the pumpkin cubes with the spices until the pumpkin softens. Add the sugar, white wine and orange juice, and cook for about 10 minutes.

For the Game Sauces:

- Preheat the oven to 200 degrees C/400 degrees F.
- Place the pheasant bones and legs on a baking sheet and roast until dark. Transfer to a large pot and add the carrot, celery, onion, tomato paste, red wine, juniper berries, bay leaves and 1 litre/1 quart water. Place over medium-high heat and bring to a boil. Lower the heat and simmer the mixture until it reduces by about half. Remove from the heat and strain through a fine sieve. Place the mixture back in the pot and reduce further until it thickens slightly and measures about 300 millilitres/1 1/4 cups. Divide the remaining sauce into two parts. To one part, add the cream and reduce further, thickening with cornstarch if necessary.

For the Pheasant and Vegetables:

- Preheat the oven to 160 degrees C/325 degrees F.
- Spread the reserved mushroom mixture over the pheasant breasts and wrap each half breast in ham. Heat a large ovenproof skillet over medium-high heat and add 15 millilitres/1 tablespoon of the olive oil. Add the pheasant breasts and pan-sear until the ham is nicely browned. Place the skillet in the oven and cook until the pheasant is cooked through, about 7 minutes. Set aside and keep warm.
- Meanwhile, place the potato cubes in a pot and add cold salted water to cover. Place over medium-high heat and bring to a boil. Simmer, covered, until the potatoes are just tender. Melt the butter in a medium skillet set over medium heat. Drain the potatoes and briefly sauté them in the butter. Toss the pumpkin chutney with the potatoes and keep warm.
- Heat a medium skillet over medium heat and add the remaining 15 millilitres/1 tablespoon olive oil. Toss the spinach in the oil until wilted. Toss with the potatoes and pumpkin.

To Serve:

- Place a serving of the potatoes and pumpkin on one side of the plate. Slice the pheasant breasts and place on top. Put a mushroom parcel on the plate and garnish with some of the two game sauces.




INTERCONTINENTAL
DÜSSELDORF

Opened in 2005 in the midst of Düsseldorf, one of the leading cities of the new German economy, the InterContinental Düsseldorf sits on the famed Königsallee. The city's main shopping boulevard, the elegant Kö is lined with upscale boutiques, jewelers, and galleries. Also within walking distance are the city's famous opera, the Deutsche Oper am Rhein, and theatre, the Düsseldorfer Schauspielhaus. In addition to the impressive Kunstmuseum Düsseldorf, art lovers visit the nearby buildings of the Kunstsammlung Nordrhein-Westfalen: K20 offers a superb collection of modern art while K21 focuses on contemporary art in a building that once housed the provincial legislature.

At the InterContinental Düsseldorf, guests gather at the exclusive bar fifty nine for drinks before enjoying a fine dinner at the exquisite Caliga. For special events, Vintage Private Dining offers exclusive meals surrounded by the hotel's wine collection.

InterContinental Düsseldorf
Königsallee 59
Düsseldorf, 40215 Germany
p. 49.211.82850
f. 49.211.82851111