

Truffled Pigeon and crunchy beetroot

Four Servings:

- 4 Pigeons ready to cook
- 100g Black truffles (fresh or in jar)
 - 2 raw beetroots
 - 2 Shallots
- 100g butter



Gigondas *Vieilles Vignes*

Dense and velvety, the aromatic complexity of Gigondas is similar to that of the Black Truffle! A Pigeon cooked for a short time and "luxuriously accompanied" (with Truffles), like Brillat-Savarin said, gives this match its charm.

The purple crunchy beetroot transport the wine back to the earth, it's a root...

A deep and intense match.



1) Roast the Pigeons for 10 minutes in a 180°C oven. Let them rest for 10 minutes

2) In the meantime, peel the beetroots and cut them into thin slices. On a low heat, melt the butter and cook the beetroot in batches. Keep them aside ready to be reheated in the oven later

3) In the pan used to roast the pigeons, cook the shallots in the Pigeon juices. Leave to cool. Crush half the truffles with a fork and add to the Shallots

4) At the last minute, reheat the Pigeons and the beetroot in the oven.

5) Dish up and its ready to serve.

Serving temperature: 16-17°C

FAMILLE PERRIN

