

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

