



MasterChef  
AUSTRALIA

Official MasterChef Recipe 

# Slow Cooked Pigeon with Perigord Black Truffles

## Ingredients

### Pigeon in Vacuum Bag;

2 pcs Bresse Pigeon @ 600g  
50 g Perigord Black Truffles  
2 pcs Vacuum Pack Bag  
5 ml Port  
5 ml Madeira  
5 ml Armagnac

### Pigeon Jus Gras;

100 g Pigeon Bones  
5 g Thyme  
2 pcs Shallots  
2 pcs Button Mushrooms  
300 ml Chicken Stock  
80 ml Madeira  
300 ml Water

### Confit Legs;

Reserved 4 pcs Pigeon Legs  
2 pcs Garlic  
100 g Duck fat  
5 g Thyme  
10g Sea Salt

### Tortellini of Wild Mushrooms;

Pasta Dough  
500 g Flour  
8 pcs Egg Yolks  
3 pcs Whole eggs  
1 tbsp Olive Oil  
1 tbsp Salt  
50 g Wild Mushroom raw  
5 g Chives  
1 pcs Shallots  
10 g Olive Oil

### Celeriac Puree;

200 g Celeriac (peeled & grated)  
20 g Butter  
200 g Cream  
120 ml Chicken Stock  
4 pcs Baby Leeks  
50 ml Olive Oil  
Salt & Pepper



## Method officially tested

Serves 2

**For the Pigeon;** Remove the head and feet of the pigeon then cut out the wishbone, removed all intestine. Run your fingers under the neck skin and breast to make a pocket. Slice half of Black Perigord Truffle thinly and place between the skin and the flesh. Place the 2 pigeon into the Vacuum pack bag and add the Port, Madeira, Armagnac, Salt and Pepper, then Vacuum on Full power. Place the Pigeon into a Combi Steamer at 80°C with half fan for 3 minutes, then Change to 65°C for 25 minutes, remove from the Combi Steamer and allow to rest. Remove the thigh bone form the Pigeon Legs, chop the Garlic and Thyme and mix with the Sea Salt and Rub into the Legs allow to sit for 20 minutes, Wipe off the Salt mixture and place into the Pre-heated Duck Fat and Confit until Tender. When its Tender remove from the fat and Pan-fried on the Skin to make it crispy, keep in a warm place.

**For the Sauce;** Chop the pigeon bones and pan-fry in hot Corn oil until golden brown, add the Sliced Shallots and Button Mushrooms, caramelize colour slightly, deglaze with Madeira reduce to half and add the Water and Chicken Stock, bring it to the boil and cook on a high heat for 30 - 40 minutes. Strain the sauce, place it into iced water. When the sauce has set scrape off the fat, put it on the side reduce the stock by 2/3, then add the fat back and season to taste.

**For the Pasta Dough;** place all the dry ingredients into a food processor, and while running pour in the wet ingredients, mix until a sandy texture remove from the container and knead into a ball, cover with cling wrap and allow to rest in the Refrigerator for 30 minutes.

Roll the Pasta into thin sheet then cut into disc using a pasta cutter slice the mushrooms, finely chop the shallots and sauté with Olive Oil until cooked. Season with Salt and Pepper, when cool, then chop and mix with the chopped chives. Place a small ball of the Mushroom mix onto the centre of the pasta disc. Rub the rim of the disc with a little water. Fold over the disc to form a Semi circle pressing the edges to seal. Twist the two ends together to form a tortellini, place into boiling salted water and cook for 30 seconds; then place into iced water. When cold, remove it from the water, toss it with Olive Oil and set aside.

**For the Celeriac Puree;** sweat the Celeriac in a pre-heated pan with Butter over a medium heat until it starts to wilt, add the cream and cook until soft; place into a blender and puree until smooth, pass-through a drum sieve, season it. Pour into a plastic

bottle and keep warm.

For the Baby Leeks, place it into a pre-heated pan with Olive Oil, then cover with the Chicken Stock, cook over a high heat until soft and all the liquid has gone and the leeks are glazed season, set aside in a warm place.

**To finish;** place the Pigeon into the Combi Steamer at 60°C for 3 minutes, then remove from the Vacuum pack bag, add the juice to the sauce. Remove the breast from the bone, season with sea salt.

Place the Tortellini back into boiling salted water for 2 minutes, drain on the plate with the Celeriac Puree.

Place the Pigeon breast onto the plate with the confit legs, Tortellini and Baby Leeks. Cut the remaining Perigord Black Truffles into battons and scatter over the pigeon. Drizzle the sauce over the dish when finish.