

Pheasant and apple bruschetta with horseradish mayonnaise

Ingredients

- 2 [pheasant breasts](#)
- 1 bunch [Rosemary](#)
- 50 gram [Butter](#)
- 1 [Cox or crisp eating apple](#)
- 2 slices [bloomer bread](#)
- 20 ml [olive oil](#)
- 2 cloves [garlic](#)
- 1 tsp [good quality horseradish](#)
- 2 tsp [good quality mayonnaise](#)
- 1 tsp [fresh parsley](#) (chopped)



Method

1. Season the pheasant breasts and sear in a hot pan with the rosemary, until golden brown. Roast in a hot 200c preheated oven for 15 minutes until the breasts are just firm to the touch.
2. To prepare the bread, melt the butter with the olive oil and crushed garlic, liberally paint the bloomer bread and either char-grill or pan fry until crisp, keep warm.
3. Remove pheasant from the oven, season with salt and pepper and leave to rest for 10 minutes.
4. To assemble the bruschetta, spread as much or as little of the horseradish mayonnaise as you wish on the bloomer bread.
5. Top with the rocket leaves, slice the breasts and arrange on the rocket
6. Finely cut the apple into strips and place on top of the pheasant.
7. Garnish with chopped parsley.