

## Honey, orange and clove glazed quail with roast figs and potato gratin

Most quails are now farmed so they don't really have a season but it just feels right for them to be served in the Autumn.

### Ingredients – serves 4

- 4 oranges – zest and juice
- 2 tbsp honey
- 4 cloves
- 4 quails
- oil and butter for frying
- 4 figs
- 1 tbsp balsamic vinegar
- 1 tbsp brown sugar

### Gratin

- 100g hazelnuts
- 200ml double cream
- 1 kg potatoes
- 25g butter
- 1 clove of garlic - crushed

### Method

- Bring the orange juice to the boil, add the zest, honey and cloves and simmer for 10 minutes to allow the cloves to infuse.
- Remove the backbone and wing tips of the quails and place in marinade for a few hours until ready to cook.
- Remove quails from marinade and brown in a little oil and butter and place in the oven for 10-12 minutes until cooked through.
- Set aside whilst you roast the figs in a little balsamic and sugar until soft.
- For the gratin, roast the hazelnuts for 5 minutes in a hot oven, cool, remove skins and lightly crush.
- Boil the cream and garlic until cream thickens, remove from heat.
- Thinly slice potatoes (use a mandolin if you have one) and toss in cooled cream.

Blackfriars Restaurant, Friars Street, Newcastle. NE1 4XN ;  
e: [info@blackfriarsrestaurant.co.uk](mailto:info@blackfriarsrestaurant.co.uk) t: 0191 261 5945

- Butter a roasting dish, layer-in the sliced potatoes followed by the hazelnuts and then the cream.
- Cover with foil and bake in medium oven for 1½ hours until potato is tender.
- Finish by browning under a grill for 5 minutes.
- Serve gratin with warm quails and roasted figs.

#### **Recommended wine**

For quails, I would always chose a good Pinot Noir, preferably Burgundy. But alternatively, you might try one from California, a Cabernet Sauvignon or even a Shiraz.

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