

ROASTED SQUAB  
PIGEON WITH  
FRESH PORCINI  
MUSHROOMS,  
THYME, SWISS  
CHARD,  
PANCETTA,  
MARSALA AND  
NESPRESSO  
GRAND CRU COSI

🕒 30 min 🏠 Medium



**LET'S MAKE IT!**

1. To prepare the pigeon use a small sharp knife to cut through the skin down both sides of the backbone. Get the knife under the skin and work around the carcass to ease the flesh from the bones. Ensure you don't cut through or rip the skin. Bone the whole bird except the legs. Put the pigeon in a bowl and add the Marsala, half the garlic and the thyme. Leave to marinate for 1 hour.

2. Preheat the oven to 180°C. Heat a little olive oil in a large, heavy-based, ovenproof frying pan. Sear the pigeon for 1 minute on each side. Turn them skin side down. Add the bread and pancetta to the pan, then transfer to the oven to roast for 4 minutes. Remove from the oven and place the pigeons skin side upon the bread. Return to the oven and roast for a further 3 minutes. When cooked, transfer to a chopping board (with the bread and pancetta), cover with foil and leave to rest. Reserve the cooking juices in the pan.

3. Heat a splash of olive oil, add the remaining garlic and cook briefly to soften. Chop and add the porcini and fry for 3–4 minutes. Set aside in a warm place.

4. Remove the chard stalks; cut the leaves into quarters. Blanch the chard leaves in a pan of boiling salted water for 5 minutes until tender. Drain well, then dress with some olive oil and season. Keep hot.

5. To make the sauce, pour the cooking juices and remaining marinade into the ovenproof frying pan and boil to reduce by half. Add the Nespresso Grand Cru Cosi and the pigeon stock. Reduce by half and season.

6. Meanwhile, cut each pigeon into two pieces at an angle so you have two legs on one half and the breast on the other. Place a slice of bread on each plate and spoon the porcini on to the bread. Set the pieces of pigeon on top and add the chard and pancetta. Drizzle over the sauce.

**MATERIALS**

**RECOMMENDED  
NESPRESSO COFFEES**



**INGREDIENTS**

- 4 squab pigeons
- 1 glass of Marsala
- 2 garlic cloves, sliced
- A few sprigs of thyme
- Extra virgin olive oil
- 4 slices pagnotta or sourdough bread
- 8 slices pancetta
- 150g fresh porcini mushrooms (or portobellos)
- 2 x 40ml of Nespresso Grand Cru Cosi
- 100ml pigeon stock
- 500g Swiss chard
- Sea salt and freshly ground black pepper"

**INSPIRATIONS**

