

PIGEON BREAST WITH FRIED SCAMORZA, SWEET ONION, FIG & WATERCRESS - OPERA TAVERN

Taste of London

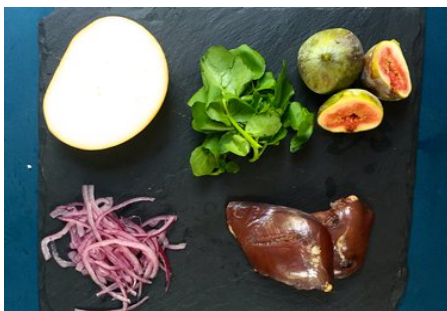
INGREDIENTS

30 MINUTES 2 SERVINGS

- 2 pigeon breasts
- 100g scamorza or firm smoked cheddar
- 1 egg - beaten
- 30g plain flour – seasoned
- 2 ripe figs – quartered
- 1 red onion – peeled & thinly sliced
- 75ml red wine vinegar
- 75ml red wine
- 50g demarera sugar
- 20g watercress

TAGS

#operatavern #taste



1

Gather your ingredients.



2

Put the onion, vinegar and brown sugar in a saucepan and bring to the boil.



3

Reduce to a simmer and cook until the onion is soft and the liquid has evaporated, Set aside.





4

Heat a medium sized frying pan and add a splash of oil, season the pigeon breasts with salt and black pepper and place in the pan. Cook over a medium heat for 2 minutes and then turn over and cook for a further minute. Remove from the pan and leave to rest for 3 minutes. Add another splash of oil to the pan and then add the cheese, after a minute turn and cook on each side until nicely golden.



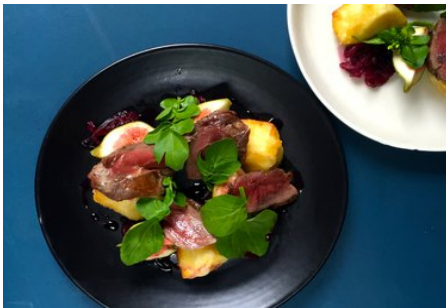
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Roll the cheese onto the flour and egg and deep dried until crispy.



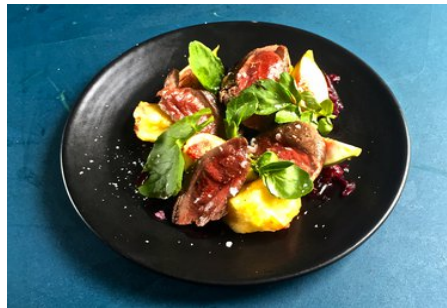
6

On two serving plates place 4 small piles of the sweet onion and the figs quarters, slice the pigeon breasts into 4 pieces and put them on the plates, followed by the cheese ..



7

And the watercress.



8

Sprinkle some salt and ready to eat.
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