

# Gill's Gourmet Gallery

## Pheasant soup with Bunashimjeji

A great recipe for leftovers, turkey could replace the pheasant meat. Absolutely delicious!

**Ingredients:** serves 4

- 1 cooked pheasant carcass
- 200g pheasant meat (cooked)
- 2 rashers streaky fried bacon
- 1 sage leaf
- 10 rose or juniper berries
- 2 bay leaves
- 1 garlic clove
- 1 large baking potato
- 1 onion
- 500ml water
- 100 ml fresh single cream
- Bunashimeji mushrooms
- 1 tablespoon salted butter
- Seasoning
- 50 ml fresh single cream

**Method**

Place pheasant carcass in a pan with water, bay leaves, sage and berries. Simmer for 30 minutes and strain stock through a sieve. Discarding bay leaves, berries and sage leaf. Chop pheasant meat, streaky bacon, onion, garlic, potato. Place in a pan. Pour in pheasant stock. Simmer for 20 minutes until the potato is soft, then liquidise. When ready to serve, heat and add seasoning and 100ml fresh cream. Melt butter in a separate pan and add bunashimeji, sprinkle a pinch of salt and stir fry for 2 minutes. Add 50ml cream. Ladle soup into dishes decorating with fried Bunashimeji.

