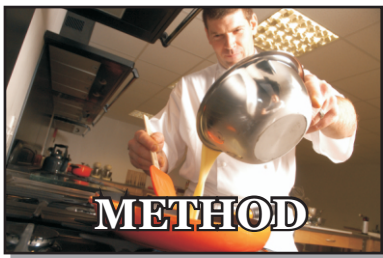


# Galantine of Game

2	Guinea breasts, skin on - 180g each
1	Pheasant breast - 130g
1	Duck breast - 180g
50g	Pork mince
1 tspn	Sage, chopped
30g	Cranberries/redcurrants
	Salt & Pepper



Remove the inner fillets from the guineafowl

Cut each guineafowl breast in half across the length of the breast, so you have 2 pieces with skin on and 2 pieces without skin, lay all 4 pieces skin side down on cling film so you have a rectangle 12cm x 25cm

Slice the pheasant the same way and place on top of the guineafowl, season between each layer

Remove the duck inner fillet then cut the duck into 2 strips length ways

Dice up the fillets and mix with the pork mince, add the sage and fruit, season

Spread onto the pheasant then place the duck down the middle and roll up into a cylinder, chill for 1 hour

Keep wrapped in the cling film, foil and roast in the oven for 30 - 40 minutes approx at 180 oC