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Grouse Saltimbocca

Eating Local & Wild is at the heart of what we do at Gladwin Brothers. Game is a delicious, versatile and sustainable meat with great health benefits.

This saltimbocca is made with Red Grouse.

Visit the British Game Alliance website to find out more about how to champion this great produce in your kitchen every week.

COOKING INSTRUCTIONS:

Pre-heat your oven to 180c. Remove all packaging and roast in the oven for twenty-five minutes. The bacon will crisp up and the Grouse should be slightly pink, with the chorizo cooked and the cheese oozing. Leave the Saltimbocca to rest for five to six minutes before cutting in half to serve.

Serving Suggestion: Serve alongside roasted onion squash, fresh salad leaves and red wine jus.



INGREDIENTS:

Red Grouse, Chorizo, Smoked Bacon Rashers, Smoked Cheese and Sage.

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We love hearing from you! Contact us at feedback@gladwinbrothers.com