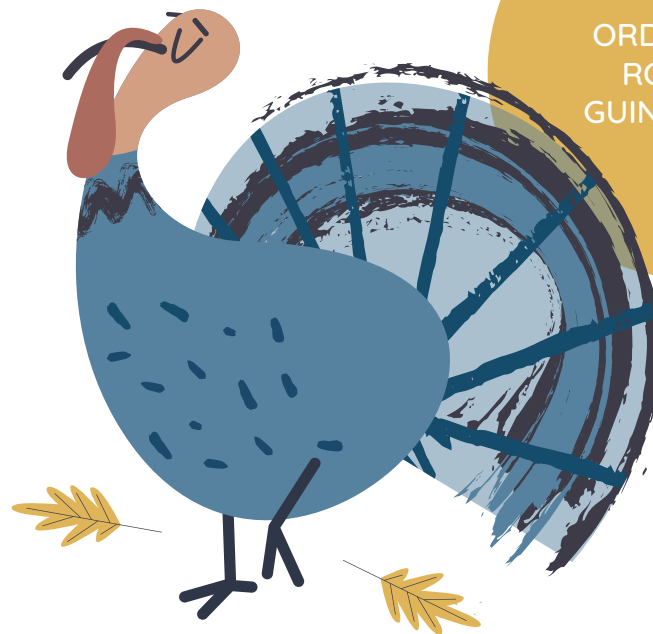


**Happy  
Thanksgiving!**



ORDER YOUR  
ROASTED  
GUINEA FOWL!

*Thanksgiving 2020 - Thursday 26th november*

## **CHEF WESTERMANN'S RECIPES**

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**I'M THRILLED TO SHARE WITH YOU MY RECIPES PAIRING WITH THE  
BEAUTIFUL BIRD OF MY CHOICE THIS YEAR : GUINEA FOWL.**

*Its taste is lightly wild, its white meat is very juicy,  
skin is particularly tasty and crispy.*

In France you can find 2 varieties of Guinea Fowl « Perle Noire » and « Nubienne », Nubienne is the most easy to find on a regular market place. Originally this bird comes from North Africa and the tale tells that it is Hannibal from Carthage who imported Guinea Fowl with its Caravan, during his Earth campagne to Rome.

*Antoine Westermann*



## MASHED SWEET POTATO, PUMPKIN, CHESTNUT, HAZELNUTS & WALNUTS, CORN CAKE

*Serves: 4 - Cooking Time: 1 hrs. 30 min.*

### *Ingredients.*

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#### PURÉE

- 500 peeled pumpkin
- 500 grams peeled sweet potatoes
- 50 grams blanched hazelnuts
- 50 grams chopped walnuts
- 3 cloves garlic
- 1 onion
- 4 tablespoons hazelnut oil
- 20 grams butter
- 200 grams of chestnuts
- 20 cl chicken stock
- Salt and pepper

#### CORN PATTY

- 150 grams corn maize
- 2 eggs
- 10 cl milk
- 1 teaspoon flour
- A few sprigs of some chopped fresh parsley and chives
- Salt, pepper & butter

#### PURÉE

1. *Cut the pumpkin and sweet potatoes* into large pieces. Peel and chop the onion and garlic.
2. *Warm the hazelnut oil and butter in a cocotte.* Throw in the onion and garlic, and sauté for 3-4 minutes on low heat. Add the pumpkin and sweet potato, and cook over medium heat until caramelized. Add the chicken stock. Cover the pan, and cook over low heat for just under 1 hour without stirring.
3. *Put the walnuts and the hazelnuts* in a pan and toast on low heat, stirring constantly.
4. *Cook the chestnuts* in butter over medium heat. Deglaze with chicken stock. Continue cooking on low heat for 30 minutes until the liquid evaporates.

#### CORN PATTY

1. *Briefly heat the corn on low heat.* Crush into a puree.
2. *Whisk together the eggs, milk, flour, and chopped herbs.* Salt and pepper. Add to the corn puree.
3. *In a buttered skillet pan, heat the corn cake* for 3 minutes on each side until golden.

#### ASSEMBLY

1. *Carve the guinea fowl,* and place the pieces on a baking dish. Reheat the guinea fowl for 5 minutes in a 200 degree oven.
2. *Coarsely crush the vegetables* and put them in a serving dish. Add salt and pepper and mix together. Drizzle the vegetables with the guinea fowl drippings. Sprinkle with the walnuts and chopped hazelnuts. Serve with the corn cake.

*Bon appétit!*