

Raymond Blanc reveals exactly how to make his signature dish



CHARITABLE **BOOKINGS** Signature Dish

The best restaurant chefs in the world – including the UK – are usually pretty secretive about what goes into the most famous dishes they serve.

However, they'll do anything for a good cause – even reveal the tricks of their trade.

365 leading chefs from around the UK have teamed up with David Johnstone, CEO and founder of philanthropic restaurant booking platform CHARITABLE **BOOKINGS**, to put together the first edition of the CHARITABLE **BOOKINGS** Signature Dish recipe book.

The platform donates £1 for every diner on a booking to a charity of the booker's choice.

Now, featuring plates from some of the most respected chefs in the country, the book aims to support a range of causes by donating £5 of the £40 retail cost of the book to a charity of the recipient's choice, from a list of over 7,500.

Business Insider was given access to eight of the recipes from some of the best chefs in the UK, including one from the renowned Raymond Blanc.

Scroll down to learn how to make his signature dish, then [click here](#) to see the other seven recipes.

Raymond Blanc, Brasserie Blanc Roast Pheasant and Winter Vegetables



CHARITABLE BOOKINGS: Signature Dishes

Serves: 4

Preparation time: 20 minutes

Cooking time: 1 hour

For the Roast Pheasant

- 2 x 800g hen pheasants
- 50g butter
- 50ml vegetable oil
- 2 tsp game seasoning (see below)
- 100ml red wine
- 100ml port
- 2 sprigs of thyme

For the Game Seasoning

- 100g coarse sea salt
- ½ tbsp coarse ground black peppercorns
- 1 tsp juniper berries
- 2 star anise
- 5g stick of cinnamon
- 2 dried bay leaves
- 5g garlic, freshly peeled

To Serve

roasted winter vegetables

To make the game seasoning: Blend all the ingredients in a food processor for around 2 minutes. Transfer the blended mixture to a sterilised container with a lid, and allow to rest and infuse while preparing the pheasant.

To make the roast pheasants: Begin by preheating an oven to 190°C. In a heavy-bottomed frying pan over a low heat, very gently brown the birds all over in foaming butter and oil, for approximately 5 minutes or until golden brown. Sprinkle the birds with game seasoning and place them in a roasting tin. Transfer to the oven and cook for 30 minutes, routinely checking and turning halfway through. Once cooked, cover and set aside in a warm place to rest. Meanwhile, strain the excess fat from the roasting tin and add the wine, port and fresh thyme. Reduce over a high heat, until you have two thirds of the original volume, making sure to scrape the flavour from the bottom of the pan. Season to taste if necessary and strain into a warmed jug.

To serve, carve the meat from the birds, pour over the jus and plate with roasted winter vegetables.