

Brent Wolfe's Stuffed Quail & Pommes Purée

Brent Wolfe of Wolf Ranch Quail breeds and sells his birds to the best restaurants in the country including French Laundry, Quince, Saison, Boulevard, Chez Panisse and more. This is his favorite way to make quail.

CAVET EMPTOR: this is a very rough recipe!

- 4 **quail** (Cornish game hens, very small chicken, whatever you can get!)
- 1 **leek** – white and green, enough for 1-1.5 cups of thinly sliced leeks
- 4 large cloves **garlic**, chopped finely
- A few sprigs **lemon thyme** (regular thyme is fine)
- 1 cup **black trumpet mushrooms** (reconstitute dried ones or morels or whatever you can get!)
- 1 cup 1/2" cubes of **rustic bread**
- 2 cups **red wine** (inexpensive pinot noir)
- ½-1 cup **cream**
- **Olive oil**
- **Butter**
- **Sea salt**
- Fresh ground **pepper**
- 2 lbs Yukon gold **potatoes**
- More **cream**, more **butter**

To make the Pommes Purée

1. Peel and cut **potatoes** into ½" dice. Add to simmering water and cook until a paring knife inserts easily
2. Melt a ½ stick of **butter** and ½ cup **milk** or cream on very low heat.
3. Drain water and **mash** the potatoes with a potato masher. Go easy, if you work them too hard, they will become gluey.
4. Slowly pour in **butter-milk love** mixture and combine. Add to desired consistency. Season with **salt & pepper**.

To make the Quail

1. Set oven to **350F**.
2. Sauté **leeks** in olive oil until just translucent and soft (wash them thoroughly first!).
3. Add **garlic** and **thyme** and sauté until garlic is translucent and starting to brown.
4. Add chopped **mushrooms** and sauté for a few minutes. Add **bread** and combine.
5. Add ½ cup **wine** and combine, a little more if it's too dry.
6. Put into a bowl and combine. Stuff the **quail**.
7. Add butter and olive oil to the pan and brown the **quail** on both sides.
8. Put them all in the pan with a cup of **red wine** and a few **thyme** sprigs
9. **Roast** in oven for 8-10 minutes max.

Note: If you are making Cornish Game Hens, roast until a meat thermometer reads 150-155F

10. Take **quail** out of pan and set on a tray with sloping sides to collect the juice.
11. Put the **pan** on the stove and turn heat to medium high.
12. Add 1 cup of **wine** and reduce to half.
13. Add ½ cup **cream** and reduce heat to medium. Cook until thickened.
14. Turn off heat, add 1 tbsp **butter** and stir until incorporated.
15. Plate **quail** and spoon sauce over.