



## MISO BUTTER FRIED PHEASANT TACOS

### A TRADITIONAL DISH REINVENTED

Mexican cooking is one of the world's oldest cuisines, interweaving the age-old traditions of the Aztecs with the ingredients and cooking methods introduced by the Spanish conquistadors over 400 years ago. This recipe is even another spin on an old Mexican classic.

## MISO BUTTER FRIED PHEASANT TACOS

### Ingredients

#### Miso Butter

- 50g butter (room temperature)
- 30g white miso paste
- 1 tsp soy sauce
- 1 tsp dried chili
- 1 tsp lime juice
- 1 tsp lime zest

#### Pheasant taco

- 8 tacos (homemade is the best)
- 2 pheasant breasts
- 1 red chili
- 1 lime (juice)
- 1 tbsp. fresh coriander

### Method

Mix all ingredients for the miso butter in a small bowl and set aside in the fridge for 15 min to cool.

In the meantime, prepare the pheasant breasts. Cut the breast into 2cm thick slices. Heat a frying pan to medium temperature and melt the miso butter in the pan. Next, add the pheasant meat and fry until cooked through (when it is no longer pink in the middle).

Now, serve your wild Mexican pheasant tacos and top it with fresh chili, coriander and a squeeze of lime juice.

Happy cooking & Bon appétit.

 25 min.