



**HAYES & HAYES**  
O U T F I T T E R S

***PIGEONS BATTERED IN CORN CEREAL***

**INGREDIENTS:**

- ★ Pigeon breasts (20 units)
- ★ Corn cereals (2 cups)
- ★ Flour (1/2 cup)
- ★ Eggs (2 units)
- ★ Soy sauce (4 tbsp)
- ★ Black pepper
- ★ Tabasco
- ★ Honey (3 tbsp)
- ★ Mustard (3tbsp)

**DIRECTIONS:**

1. Beat the eggs and season them with soy, pepper and tabasco, reserve.
2. Grind the cereals with the help of a processor, reserve.
3. Pass the breasts by flour, then the beaten eggs and coat with the ground cereal, refrigerate for one hour.
4. Fry in plenty of oil for 3 minutes, remove and dry on absorbent paper. Serve with honey and mustard.

**Chef: Daniel Quiuan**