

## **MARINATED DOVE**

## **INGREDIENTS:**

- **★** Salt
- **★** Ground pepper
- **★** Parsley
- **★** Garlic
- **★** Mustard
- **★** Soy sauce

## **DIRECTIONS:**

1. Macerate the dove breasts in the mix for couple of hours (preferably overnight)

**Option 1:** Add two eggs and flour, mix all together and fry.

**Option 2:** Roll the doves in a mix of breadcrumbs, sesame and flour; and fry.

## **Dips**

**Option 1:** barbeque sauce **Option 2:** honey mustard

Chef: Enzo Brizuela