



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

PIGEON BURGER

INGREDIENTS:

- ★ Pigeon breasts (4 cups)
- ★ Pork Bondiola (1 cup)
- ★ Black pepper
- ★ Chopped parsley (2 tsp)
- ★ Dijon mustard (2 tbsp)
- ★ Fine salt
- ★ Tabasco

DIRECTIONS:

1. Grind the meat with the help of a chopper. Add the other ingredients and form balls, then give them the shape of hamburgers.
2. Brown 2 minutes on each side in a hot pan, place sliced cheese on top and finish in an oven at 280 degrees for 3 minutes, serve as a sandwich or on it's own.

Chef: Daniel Quiuan