



Blackened Pheasant Floutas

Yield: approximately 25 pieces

Ingredients:

6 medium sized pheasant breasts
1 5.2oz of Boursin herb cheese, herbed cream cheese may be substituted
6 thick cut bacon, rendered and chopped
6 burrito sized flour tortillas
2 egg yolks, lightly beaten
Blackening powder
Vegetable oil for frying

Method:

Cut pheasant breasts into strips, about 4 per breast. Dust strips with blackening powder and sear over medium high heat with a few tablespoons of olive oil. Once fully cooked remove from heat and let cool. Small dice the strips and place in mixing bowl. Add chopped bacon and Boursin cheese. Once fully combined, lay out flour tortillas, one at a time. Cut one edge of the tortilla off, about an inch or so, making one side flat. Apply egg yolk on the curved edge of the tortilla about an inch wide. Lay pheasant mixture along flat edge about as thick as a stick of butter. Roll the tortilla up and pinch off both sides making sure that there is a good seal so the mixture won't come out during frying. Repeat process with the other five tortillas making sure that there is enough pheasant mixture to fill each tortilla evenly. When finished place in refrigerator, covered, for about an hour to let it set. When ready to use, bring about 1½ inches of vegetable oil in a deep sided sauté pan to 350 degrees F. Fry each flouta, turning it over if necessary, until golden brown. Repeat until all are done. Place in warm oven until service or serve immediately. Cut off the pinched ends of flouta and cut in about 1½ inch pieces. Serve warm on platter.