

Halve the Supreme pigeon and place the foie gras and truffles.
Saute chopped onion in olive oil until they are lightly browned. Deglaze with chicken stock and cook until right you obtain the consistency. Mix and set aside.
Cut the pearl onions in length and recover the petals. Bake in the chicken stock.
Peel the carrots and cook in water.
Cook slightly pigeon with a single round trip on a hot pan.
For the sauce, mix the pigeon juice with oysters and butter.

ingredients:

1 Supreme pigeon
1 onion, 2 small onions
2 small carrots
10g of truffle
white 20cl
foie gras 50g
1 oyster