

Duo of Foie Gras

Category: Appetizer

Mandarin Oriental Hyde Park, London
Head Chef, Chris Staines

Ingredients:

1kg Foie gras

Separate the foie gras lobes into two, slice the smaller of the two pieces into 4 slices and mark with a knife (reserve).

Marinade

1 Bottle of Port

Bouquet Garni

18g Mixed spice

10g Salt

6 Peppercorns

Preparation of Bouquet Garni

Boil the Port with the bouquet garni and reduce by 1/3, meanwhile slice the large lobe into 3 or 4 large pieces (length ways) when cooled pour the marinade over the foie gras and marinate for 24 hours.

Endive Tart Tatin

5 Heads baby chicory

1 Orange zest

1 Orange juice

5 Disks of puff pastry (15mm thick, 90mm across)

Sugar



Preparation of Endive Tart Tatin

Sous vide the chicory, with a sprig of thyme, the zest, the juice and a dash of olive oil, the cook in the bag in boiling water until cooked through. Cut the chicory in half lengthways, make a direct caramel and caramelize the flat sides of the chicory.

Place two halves of the chicory into an 80mm non stick mould with some of the caramel cover with the pastry discs and push the other layers down into the edges.

Bake in the oven until golden brown and crispy and reserve

To finish terrine

Remove from marinade and press into a lined triangle terrine mould, press with a heavy weight over night meanwhile reduce the marinade until thick and syrupy, reserve.

Crushed hazelnuts

100g Hazelnuts peeled
50g Sugar

Preparation of Crushed hazelnuts

Make a direct caramel with the sugar in a heavy base pan, add your hazelnuts and stir vigorously, cool and crush and chop.

Truffle vinaigrette

25ml Sherry vinegar
25ml Red wine vinegar
Reduce by half
50ml Truffle juice
300ml Peanut oil
25g Truffle oil
1 Truffle chopped

Preparation of Truffle vinaigrette

Place the warm vinegar and truffle juice in a blender and slowly add the two oils, finish with chopped truffle and salt and pepper.

20 baby leeks cooked in boiling salted water and refreshed.

To dress

Cut a small slice from the triangle terrine and place at the top of your plate, at the opposite edge of your plate place the chicory tartin.

Below the terrine place a small line of crushed nuts in a line with the base of the terrine. Next dress the trimmed leeks liberally with the truffle dressing and place below the nuts, again in line with the base of the terrine, cover with a slice of truffle and top with a sprig of chervil.

Now roast the sliced foie gras in a hot pan until nicely browned and soft, place onto the chicory tartin and serve.

Weight Measures Conversions:

¼ ounce	8 grams
½ ounce	15 grams
1 ounce	30 grams
4 ounces	115 grams
8 ounces	230 grams
16 ounces	455 grams (1 pound)
2.2 pounds	1 kilogram
1 cup	25 CL - 2.5DL - 250ML