

PUNK OF FOIE GRAS & BLACK TRUFFLES, STRANDS OF CELERIAC, MORELLO CHERRY AND GINGER SAUCE

Savoury recipe / by Mickaël le Calvez



1. Escalopes of foie gras

Ingredients

Foie gras - 4

black truffle - 16

Score the foie gras escalopes with the back of a knife, fry each side. Put the truffles on sticks and flash in the oven for 3 minutes.

2. Morello cherry and ginger sauce

Ingredients

Frozen fruits IQF : Morello cherry - 450 g

Lemongrass - 4

Fresh grated ginger - 60g

Mirin - 120g

Reduced duck jus - 700g

Brown honey - 60g

Wing and neck of duck - 250g

Shallot - 70g

Celeriac (brunoise) - 120g

Rau-ram (Vietnamese coriander) - 80g

Turnip (slices) - 16

Turnip (slices) - 16

Herbs and flowers

Caramelize the duck wings and neck, add the echalion and the celeriac and caramelize again.

Deglaze with the mirin, add the honey and ginger. Heat to 108°C.

Add the Morello cherries, the lemongrass and the duck juice. Reduce by half.

Infuse with the Rau-Ram and pass through a cheesecloth.

Arrange the plate as in the photo.

In this step



Frozen fruits IQF :
Morello cherry

Frozen whole fruit and
pieces IQF