

DUCK FOIE GRAS TERRINE, QUINCE JELLY AND GINGERBREAD TUILES

for 6 people

BY CHARLES COULOMBEAU

FOIE GRAS SEASONING BLEND

Combine all the ingredients together.

130g salt
20g sugar
25g ground white pepper
20g allspice

Evenly season the lobes of foie gras all over, using the alcohol and 20g of allspice. Leave to marinate in the fridge for one hour.

Brown the livers in a hot frying pan until all the sides of the lobes are well-coloured.

Place the lobes in an oven-proof dish and cook at 70 degrees for 15 minutes. At the end of the cooking time, the foie gras should have released a little of its fat and still be firm to the touch. Place a piece of cling film in the bottom of a terrine dish and press the foie gras inside, squeezing out as much air as possible.

Leave the terrine in the fridge to rest for at least 24 hours with a weight on top.

TERRINE

Lobes of duck foie gras, each one weighing approx. 500g and deveined
Cognac or Calvados

POACHED QUINCE

3 quinces
1.5L water
300g sugar
2 Marco Polo tea bags

Boil the water and sugar together. Remove from the heat and let the two tea bags infuse for 15 minutes.

Remove the tea bags, return to a low heat and poach the peeled and halved quinces for around an hour. Check for doneness with the tip of a knife, which should cut through the fruit without meeting any resistance. Leave the stewed fruits in the syrup all night to enhance the syrupy taste.

The next day, cut the quinces into your desired shape.

QUINCE JELLY

100g balsamic vinegar

3g agar agar

1 gelatine leaf

Weigh the syrup, add the balsamic vinegar and bring to a simmer. Gradually add the agar agar. Cook the agar agar to a simmer for around 2 minutes.

Cut the leaf and dissolve the gelatine in the mixture, having already softened it in cold water. Then pass through a sieve.

Pour the hot liquid into a rimmed plate. Leave to cool at room temperature.

Once cold, the coulis will be gelatinised and can be cut into a slice of foie gras and placed on top.

Add the orange juice and the grated zest. Add the melted butter followed by the spices.

Leave to rest in the fridge overnight.

The next day, spread a thin layer onto baking paper and cook in the oven at 180 degrees for 6 minutes. Once the tuile has started to cool, roll it into your desired shape.

GARNISH

120g sugar

35g flour

60g orange juice + zest

60g melted butter

Pinch of gingerbread spice