

CREME BRULEE WITH FOIE GRAS, BLACKCURRANT JUICE AND GINGERBREAD EMULSION



Proceed in steps for the preparation of the creme brulee with duck liver and blackcurrant juice. The gingerbread emulsion will be prepared just before serving.

Preparation of the Crème brulée

400 g foie gras

400 g cream

4 egg yolks

Salt and pepper

Pre-heat the oven at 150°, bring the cream to the boil and then mix in the foie gras and the egg yolks.

Pour this mixture into a glass dish and cook for 15 minutes in bain-marie at 150°.

Preparation of the Blackcurrant juice

100 g of blackcurrants

100 g of balsamic vinegar

Salt and pepper

Mix the blackcurrants with the balsamic vinegar, season and sieve it. Pour 2mm of the juice over the foie gras.

Preparation of the Gingerbread milk

50 ml of milk

75 g grounded gingerbread

Salt

Boil the milk and add the gingerbread. Mix and take the mousse out just before serving.

This recipe has been created by the Hostellerie du Vieux Moulin, Bouilland, France and is displayed and kindly shared by the Cassissium.