



World Gourmet Summit 2004 Culinary Masterclass

The Cuisine of

Yves Mattagne

Sea Grill, Radisson SAS Hotel,
Brussels, Belgium

Carpaccio de Tuna, Pan-fried Foie Gras, Ceps Cream and Roasted Hazelnuts



Serves 4

INGREDIENTS

Carpaccio de Tuna:

300g tuna, cut into 3-mm thin round discs
Dandaragan Estate Olive Oil, to taste
Salt, sea salt and pepper, to taste

20g green celery, brunoise, blanched and refreshed
20g beetroot, brunoise, blanched and refreshed
10g roasted hazelnuts, chopped
20g purslane leaves

Pan-Fried Foie Gras:

120g gooseliver, cut into 16 cubes
Lemon juice
15g gooseliver fat
15ml brown poultry stock, lightly lemon-flavoured
Butter
Hazelnut oil

Ceps Cream:

30g ceps mushroom, capped
10g shallot, peeled, chopped
5g garlic, peeled, chopped
Dandaragan Estate Olive Oil
Thyme and laurel sprigs
10ml mushroom consommé or white stock
10g cream
20g butter
1 tsp red wine vinegar

Method:

1. **For the Carpaccio de Tuna:** Place the raw tuna slices on a serving dish and lightly brush with **Dandaragan Estate Olive Oil**. Season to taste with salt and pepper.
2. **For the Pan-Fried Foie Gras:** Sauté the foie gras until they obtain some colour and set aside. Deglaze the same pan with lemon juice. Add in the gooseliver fat and stock and simmer for about 15 minutes to reduce. Strain the sauce through a fine sieve and monte with a little butter. Add a few drops of hazelnut oil just before serving.
3. **For the Ceps Cream:** Sautee the ceps mushrooms together with the shallots and garlic in a pan over high heat with some **Dandaragan Estate Olive Oil** until the ingredients are browned. Season to taste with salt and pepper. Add the herbs and the consommé or stock and simmer for another 10 minutes. Stir in the cream and butter and simmer for a further 5 minutes. Remove from heat and pass the mixture through a fine sieve, adjust seasoning, add the red wine vinegar and monte with butter.

To Serve:

Top the *carpaccio de tuna* with the celery, beetroot, roasted hazelnuts and purslane leaves. Add the pan-fried *foie gras* and drizzle with ceps cream.