



Culinary Masterclass

Grand Copthorne Waterfront Hotel Singapore

Presented by:

Norbert Niederkofler

St. Hubertus, Italy

California Golden Raisin Crème Brûlée Oven-Roasted Foie Gras and Baby Spinach



World Gourmet Summit 2005

Serves 4

INGREDIENTS

Crème Brûlée

225ml	fresh cream
1 tbsp	reduced apple juice
1 tbsp	reduced white balsamic vinegar
2	egg yolks
40g	apple puree
30g	Californian golden raisins
25g	powdered cane sugar

The Foie Gras

240g	foie gras cut into 4 slices
20g	flour, for dusting
	Salt and pepper to taste
	Lavender leaves, for garnishing

Baby Spinach

80g	baby spinach leaves, washed and pat dried
	unsalted butter
20g	Salt and pepper, to taste

Method:

- For the Crème Brûlée:** Bring the fresh cream, apple juice and vinegar to a boil in a saucepan together, then remove saucepan from the stove. Mix the egg yolks with the apple puree and stir into the cream mixture. Pour the mixture into 4 small bowls, top with Californian golden raisins and cover each bowl with cling film. Bake for 30 to 40 minutes in a bain marie in an oven pre-heated to 140°C, then cool and transfer to a refrigerator. Once chilled, dust with powdered cane sugar and caramelize the top with a blow torch.
- For the Oven-Roasted Foie Gras:** Dredge the foie gras pieces with flour and sear on both sides in a hot pan, then transfer the pan to an oven pre-heated to 120°C to bake for about 3 minutes.
- For the Baby Spinach:** Sauté the spinach leaves in unsalted butter and season to taste with salt and pepper. Arrange the sautéed spinach over the crème brûlée, top with a piece of foie gras and garnish with lavender leaves.

To Serve:

Cut the artichokes in half, season with salt and pepper and place on serving plates. Drizzle with olive oil and add the plum tomato confit and sautéed samphire. Spoon the prawn bisque around the plate and the sabayon in the centre. Top the sabayon with the Norwegian cod fillet and US potato rings and serve immediately.