

17 April 2008 / 1.30pm to 2.30pm

**FOIE GRAS TERRINE WITH RED ONION MARMALADE**

**Presented by**  
**David Warren**

<b>Ingredients:</b>	
	Serves: 1
1	brioche bread, sliced
15g	clarified butter
2	foie gras terrine slices
	<u>Red Onion Marmalade</u>
	Olive oil, for sautéing
30g	butter
225g	red onions, peeled and finely sliced
15g	fresh thyme
15ml	sherry vinegar
300ml	red wine
30ml	honey



**Recipe Notes:**

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**Method for Cooking:**

For the red onion marmalade:

Heat a sauté pan with olive oil and butter and sauté the sliced red onions together with the thyme until fragrant. Deglaze with sherry vinegar and reduce until syrupy. Add in the red wine and honey and reduce further over low heat for an hour.

For presentation:

Spread the brioche slices with the clarified butter and toast until crispy and light browned. Spread one toasted brioche with the red onion marmalade and top with a foie gras terrine.