

## World Gourmet Summit 2008

Singapore Tourism Board Auditorium

17 APRIL 2008 / 10.30am to 11.30am

### FOIE GRAS ROYAL & CORN

**Presented by**  
**Ramón Freixa**

Serves 2	Ingredients:
	<p><u>Foie Gras Royal</u></p> <p>300g duck foie gras 100g cream Salt and freshly ground pepper, to taste 2g gelatine sheets 15ml Xantana (thickening gum)</p> <p><u>Corn</u></p> <p>4 baby corns, cooked with seeds scrapped off 200g frozen corns, boiled and puréed 50g fried corns, blended 10g chopped popcorns</p>



#### Recipe Notes:

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#### Method for Cooking:

##### For the foie gras:

Place the foie gras and cream in a bowl and season with salt and freshly ground pepper. Add in the Xantana and process the mixture in an electric mixer until smooth. Pass the blended foie gras through a fine sieve. Dissolve the gelatine sheets in a bowl of ice water. Whisk the blended foie gras with the melted gelatine and chill.

##### To serve:

Ladle the royal foie gras into each serving bowl, top with the assorted corns and serve cold.