

World Gourmet Summit 2003  
Culinary Masterclasses

The Cuisine of  
**Emmanuel Bassoileil**  
Hotel Unique, Sao Paulo, Brasil

*Tuna and Figs Tartar with Foie Gras Flamed with Martell Cognac*



Serves 4

**Ingredients**

- 600g fresh tuna, cubed
- 200g *foie gras*
- 6 fresh figs, skinned and mashed
- 60ml *shoyu*
- 60ml olive oil
- parsley, chopped
- ciboulette*, chopped
- salt and pepper, to taste
- 50ml Martell Cognac

Method

**For the tuna:** Mix the tuna with the figs, *shoyu*, olive oil, parsley and *ciboulette*.

**For the foie gras:** Season the *foie gras* with salt and freshly ground white pepper and pan-fry in a non-stick pan. Deglaze with Martell Cognac.

Assembly

Using a ring mould, arrange the tuna tartar in the middle of a serving plate. Top with the pan-fried *foie gras* and lace with Martell Cognac sauce.