

# World Gourmet Summit 2003 Culinary Masterclasses

The Cuisine of  
**Michael Ginor**  
Hudson Valley Foie Gras, New York, USA

## *Pan seared Hudson Valley foie gras with Savoy cabbage and California Golden Raisins*

### *Truffled Cauliflower Mousseline, Sauternes Glaze*



Serves 4

#### **Ingredients**

##### **Foie gras :**

- 4 fresh duck foie gras medallions (60g each)
- salt and black pepper, to taste

##### **Savoy cabbage/golden raisins :**

- 100g butter
- 2 leeks, trimmed and sliced
- 1head savoy cabbage, thinly sliced
- 100g California golden raisins plumped for 30 minutes in sauternes
- 500ml duck stock
- 250ml vinegar
- 500ml sauternes

- 150g duck crackling (deep-fried duck skin)
- salt and pepper, to taste

##### **Cauliflower mousseline :**

- 1 cauliflower, roughly chopped
- 1 ltr cream, divided
- 1 can truffles, shaved
- 1 tbsp black truffle oil
- salt and pepper, to taste

##### **Garnish :**

- 4 sprigs chervil, seasoned with a bit of salt

#### Method

**For the Cauliflower mousseline:** Season and cook the cauliflower in cream, very slowly, until cauliflower is very soft (about 90 minutes). Drain the cauliflower from the cream and blend with a little cream (as needed) in a blender. Pass this mixture through a fine *chinois* and then return to blender. Add truffle oil and truffle shavings and blend again. Season to taste. Reserve and keep warm

**For the Savoy cabbage and California golden raisins:** Melt butter in large pan over medium heat. Add the sliced leeks, sliced cabbage, and plumped raisins and sweat in the butter until soft (about 7 minutes). Add duck stock, vinegar and sauternes. Reduce to become a glaze over medium heat. Season, reserve, and keep warm.

**For the *foie gras*:** Season and sear the medallions of *foie gras* over high heat for about 30 seconds per side.

### Serving

Ladle some truffled cauliflower *mousseline* onto the center of the plate. Add the duck crackling into the cabbage glaze and top the cauliflower *mousseline* with a tablespoon of this mixture. Place medallion of *foie gras* over the cabbage; pour some cabbage glaze over the *foie gras* and garnish with the chervil.