

Method for Cooking:

1. Season foie gras with salt and freshly ground pepper and place in a preheated oven at 100°C and bake until lightly brown, for 10 minutes.
2. Heat brown duck stock in a sauce pan and then pour into a food processor. Add baked foie gras and brown duck stock and blend until smooth, for about 3 minutes. Set aside to cool. Once cooled, transfer to a soda siphon and add xantana powder. Shake well and dispense the mixture into small jars. Season the yoghurt-foie gras with salt and freshly ground pepper and seal.
3. For the Dried Fruit Muesli:
Place the thinly sliced raspberry, strawberry and banana in a preheated oven at 100°C to dry until crisp. Remove the dried fruits from the oven and mix well with "kikos" toasted corn in a bowl.
4. To Serve:
Place the sealed jars on each serving plate and spoon the dried fruit muesli at the side of the plate.