

World Gourmet Summit 2007 Four Seasons Hotel Singapore

10 April 2007 / 9.30am to 2.30pm

THE YOGHURT - FOIE GRAS WITH DRIED FRUIT MUESLI

Presented by Romain Fornell

	Ingredients:
100gms	Foie Gras, De-Veined
To Taste	Salt
To Taste	Freshly Ground Pepper
200ml	Brown Duck Stock
1½tsp	Xantana Powder
-	<u>Dried Fruit Muesli</u>
5gms	Thinly Sliced Raspberry
5gms	Thinly Sliced Strawberry
5gms	Thinly Sliced Banana
5gms	"Kikos" Toasted Corn
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Recipe Notes:

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. <u>To Serve:</u>

Place the sealed jars on each serving plate and spoon the dried fruit muesli at the side of the plate.