

Recipes

By

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Coq D'Argent

Pan fried with foie gras espuma and pain d'epice (recipes for 20 pax)

Foie gras:

Rougie foie 50gr slices

Raspberry syrup:

500gr sugar 140ml water 150ml raspberry juice 150ml raspberry vinegar

Make a caramel with the sugar and water once just over golden add the ½ vinegar slowly, bring to the boil and add the raspberry juice and rest of vinegar

500gr honey 300gr sugar 3 limes 3 lemons

Raspberry sorbet

1kg raspberry coulis

350gr of sugar

50cl of water

8 Tablespoon of raspberry vinegar

Spice bread: 2 large loaf

Honey 370gr Treacle 230gr Rye flour 370gr Plain flour 380gr Eggs 9

Baking powder 60gr Nutmeg 1pinch Caster sugar 150gr Cinnamon 1.5 tsp

Ground coriander 1/3 tsp Ginger powder 2/3 tsp Clove powder 1/3 tsp

Star aniseed powder 2tsp Orange zest 1.5 Lemon zest 1.5 Milk 380ml

Heat honey and treacle until hot add the flours and baking powder.

Mix in the milk then the eggs and sugar

Put all spices in processer and blend fold into the bread.

Put in to two greased tins

Bake 170C for 1Hour

Place in fridge and cut rectangle 8cm long X 3.5cm wide X 1cm high

Garnish:

Celeriac ring(4.5cm DiamX1cm High)

Confit baby onion

Foie gras espuma:

Rougie espuma mix

Sesame tuile:

330g Sugar

120g Glucose

140g Clear honey

1tspoon crisp film

Water

30g Bicarbonate of soda

5grCoarse black pepper

Malden Sea salt

- Place the water, glucose, honey and sugar in a pan, cook the mixture until it reaches 170°. Whisk in the bicarbonate of soda, add black pepper and cool on silpat.

- Blitz the caramel to a powder.- Sift the mixture onto a template.

- Drizzle sesame seeds on top. Plus Malden Sea Salt

- Bake at 180°, low medium fan for 4mins**Pan fried/oven: (50gr)**

Pan fried with pea soup

Foie gras rougie 50gr place in vac pac with pink pepper corn, sugar, salt and pepper.
Julienne of vegetables just wilted

Peas soup

As plain as possible, just sweat a few shallots add vegetable stock, bring to a boil and add peas, bring to a simmer and blitz, pass through fine sieve and add cream and butter.

Poached bag 5 minutes then pan fried 20 second at the last minute

Poached with risotto and baby vegetable:**50gr rougie foie gras**

Cooked baby vegetable

Reduce chicken stock monter with butter finish with herbs

Cook you risotto place

Cook foie gras slice 6minutes from frozen

Aiguillette tournedos:

- simply prepared ½ of it sliced (mention the versatility of the product)
- Wild mushrooms
- Red wine sauce