

Foie gras croustilles, vanille et racine de céleri purée, Granny Smith matchsticks

Recipe for 12 Tapas

Description

A simple and classic foie gras pairing.

Ingredients

Foie gras croustilles

- 80 Gr Foie gras scallop
- 1 Unit(s) Nutmeg
- 1 Unit(s) Egg
- 100 Gr Japanese breadcrumbs (panko)
- 40 Gr Flour
- 3 Gr Espelette pepper

- Salt and pepper
- Vegetable oil

Celeriac vanilla mousse

- 1 Unit(s) Celeriac
- 1 Liter(s) Milk
- 500 Ml Water
- 1 Clove(s) Madagascar vanilla
- 120 Gr Butter
- 1 Unit(s) Lemon

- Salt and pepper
- Vegetable oil

Green apples

- 1 Unit(s) Green apple
- 1 Unit(s) Lime
- 500 Ml Apple juice
- 45 Gr Sugar
- 20 Gr Butter

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **Fried** at **375 F°**

Croustilles

Let the foie gras heat to room temperature, season with salt, pepper, nutmeg and Espelette pepper. Form balls roughly 15-20g in weight, then bread them a l'anglaise, twice. Set aside in the fridge or freezer. Once very cold, cook in the fryer for 50 seconds.

Celeriac vanilla mousse

Peel and cut the celeriac into cubes, scrape the vanilla beans from the husk and combine the ingredients in a pot and cover with milk and water. Season with salt (8g / L) and cook until tender. Once cooked, strain and remove the vanilla beans. Keep the cooking liquid!

Transfer the celeriac to a blender or food processor, add the lemon juice and zest, the butter and

then blend until you reach the desired consistency. Taste and adjust seasoning.

Green apples

In a small bowl, juice a lime. Peel your apples and cut them into matchsticks and combine with the lime juice. In a sauce pot, combine the lime zest, green apple juice and sugar and let reduce until it becomes like a syrup. Incorporate the butter with a whisk or hand mixer.

Plating

In a small ramequin or deep plate, place a little celeriac mousse. On top, place a hot croustis and then garnish with the green apple matchsticks and juice.

Bon appétit!