

# Duck Foie Gras Lobe

Poached in Crème de Cassis de Bourgogne Double Crème Joseph Cartron

- 1 fresh Duck Foie Gras of about 500g
- 50cl red Burgundy wine
- 50cl Crème de Cassis de Bourgogne Double Crème Joseph Cartron
- Thyme, Bay leaf, ground Cayenne pepper and coarse salt
- 8 gelatine leaves per 100cl marinade
- Mesclun greens with Blackcurrant vinegar
- 6 slices of toasted country bread

RECIPE: (low temperature cooking): Remove the nerves of the Foie Gras. Boil up the red Burgundy wine with the Crème de Cassis together with the Thyme, Bay leaf, ground Cayenne pepper and the coarse salt. Let the liquid cool to 60°. Then poach the Foie Gras until the heart temperature reaches 38°, take it out and let it cool over night. With the marinade, make a Blackcurrant jelly by incorporating 8 gelatine leaves for 100cl of marinade.

PRESENTATION: Serve very cold in escalopes of 2 to 3mm accompanied with the very fine Blackcurrant jelly, on a mesclun salad with Blackcurrant vinegar, and small slices of toasted country bread.

Created by François Simon, Chief Cook

