



FOIE GRAS PANNA



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Overlooking the breathtaking seaside, Sheraton Bali Kuta is known for its iconic hospitality, fabulous dining experiences and serene relaxation. This beautiful hotel is located at the very heart of Kuta, just steps away from the city's myriad attractions. Represented by Fandy Wijaya Adi & Ferdy Iman Harefa.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

FOIE GRAS PANNA Foie Gras Panna Cotta

- 300g duck foie gras slices, vein removed
- 300ml full cream milk
- 200ml whipping cream
- 150g bruised lemongrass, white part only
- 5g toasted cardamom pods
- 5g toasted star anise
- 10g black pepper whole
- 2g sugar
- Salt and pepper
- 5g gelatin leaves



Apple Syrup

- 100ml fresh apple juice
- 5g fresh thyme

Fig Chutney

- 300g dried figs
- 150g pear pecham, peeled and diced
- 250g red wine vinegar
- 125g brown sugar
- 75g onion, chopped
- 25g ginger, sliced thickly
- 2g whole grain mustard
- 1/4 pcs lemon, zested
- 1/2 cinnamon stick
- 4g salt
- 0.5g all spice powder
- 0.5g cloves, ground

Caramelized Apple

- 75g local green apple, sliced thinly
- 25g sugar

Caramelised Grapes

- 200g Red Globes grapes
- 200ml sugar
- 50ml water

Methods and Directions

FOIE GRAS PANNA

Foie Gras Panna Cotta

- Heat up milk in a sauce pan with lemongrass, cardamom pods, black pepper and star anise under low heat for 20 minutes.
- Season the sliced Foie Gras with salt and pepper.
- Pan sear foie gras slices on both sides until golden brown.
- Strain the milk with a fine sieve.
- Soak gelatin leaves in cold water until soft.
- Take out the gelatin leaves and add into the milk.



- Blend the infused milk, cream and foie gras in a blender until smooth.
- Add apple syrup, salt and pepper to taste.
- Transfer the foie gras mixture into the mould and keep in the chiller.

Apple Syrup

- Place apple juice and fresh thyme in saucepan.
- Bring to boil then simmer until it reaches syrup consistency.

Fig Chutney

- Sauté chopped onion and ginger in a saucepan until fragrant.
- Add diced pear, cinnamon stick, all spice powder and cloves. Sauté for another minute.
- Then add dried figs, red wine vinegar, brown sugar, mustard and salt.
- Cook until it reaches chutney consistency

Caramelized Apple

- Place sugar and water in saucepan.
- Bring to boil and cook until it reaches caramel consistency.
- Coat the grapes with the caramel syrup.
- Garnish the foie gras panna cotta with caramelized apples, caramelized grapes and fig chutney.