

SMOKED FOIE GRAS BRULE WITH CANDIED ORANGE



☆☆☆☆☆

0 made it | 0 reviews

📄 Ishafahan Dain



Buddika Samarasekera

A scenic property located in the heart of Sri Lanka's capital, The Waters Edge is a calming oasis that is well known for its captivating culinary treats. Represented by Buddika Samarasekera & Ishafahan Dain.

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

Ingredients

SMOKED FOIE GRAS BRULE WITH CANDIED ORANGE Foie Gras Brule

- 150g smoked foie gras
- 70ml cream
- 70ml milk
- 1 nos egg yolk
- 1 nos egg
- Salt to taste
- Pepper to taste

Cognac Reduction

- 25ml cognac
- 100ml chicken consommé



- 1 nos star anise
- 25g agar

Candied Orange

- 100g orange fruit segments
- 10g orange zest
- 10g sugar
- 100ml orange juice
- 50g dried apricot

Methods and Directions

SMOKED FOIE GRAS BRULE WITH CANDIED ORANGE Foie Gras Brule

• Blend all the ingredients and steam in the oven at 100 C for 5 minutes

Cognac Reduction

• Reduce to a glace effect

Candied Orange

• Cook all the ingredients until the mixture thickens.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 03/04/2025