

MARBLE RED WINE AND PORT FOIE GRAS TERRINE WITH BALSAMIC REDUCTION AND BLUEBERRY



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Sofitel Bangkok Sukhumvit is a luxury 5-star hotel on Sukhumvit Road. Located in Bangkok's business and entertainment district, it is perfect for corporate and leisure travellers. It is also the place to indulge in amazing cuisine with the hotel boasting some of the best culinary professionals in the world. Represented by Tim Reus & Pornchai Daomasratsamee.

- Sub Category Name
Combo
Main Courses
- Recipe Source Name
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Ingredients

MARBLE RED WINE AND PORT FOIE GRAS TERRINE WITH BALSAMIC REDUCTION AND BLUEBERRY

Foie Gras Terrine

- 2.5kg foie gras
- 500ml red wine
- 40g salt
- 7g black pepper
- 7g sugar
- 150ml balsamic vinegar



Fig Chutney

- 300ml red wine vinegar
- 200g brown sugar
- 1 chopped onion
- 1/4 cup chopped fresh ginger
- 1/2 tsp yellow mustard seeds
- 1/4 lemon, zested
- 1/2 cinnamon stick
- 1 - 3/4 tsp salt
- 1/4 tsp ground all-spice
- 1/8 tsp ground cloves
- 500g dried fig

Orange Caramelise

- 10 pcs orange skin
- 500g sugar

Balsamic Reduction

- 1 cup balsamic vinegar
- 1 tbs sugar
- 1 cinnamon stick
- 1 bay leaf
- 1 tsp minced fresh rosemary

Methods and Directions

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Foie Gras Terrine

- Preheat the oven to 160°C.
- Remove the foie gras from the fridge at least 1 hour before preparing your dish.
- Remove the veins from foie gras.
- Put red wine and balsamic vinegar in pan, warm it until it thickens.
- Rub the seasoning mixture over the foie gras and spread the reduction of red wine and balsamic over it.
- Press the foie gras into a terrine mould. Cook in a bain-marie in the oven for 15 to 20 minutes at 160°C.
- The centre of the foie gras should reach no higher than 50°C.
- Remove from the oven and allow to cool to room temperature.



- Skim off the fat and keep to one side. Refrigerate the terrine overnight with a weight on top to compact the foie gras.
- Remove the weight. Re-heat the fat and pour on top of the terrine. Allow to set in the fridge.

Fig Chutney

- In a large saucepan combine the vinegar, sugar, onion, ginger, mustard seeds, lemon zest, cinnamon stick, salt, all spice and cloves and bring to a boil.
- Reduce the heat and simmer until the mixture has thickened and reduced by 2/3, forming a thick syrup.
- Add the figs and cook gently until the figs are very soft and beginning to fall apart and most of the liquid has evaporated. This will take about 30 minutes.

Orange Caramelise

- Cook orange peel in water first and then add sugar to caramelise.

Balsamic Reduction

- In a medium-sized saucepan that is non-reactive, add the balsamic vinegar and any flavouring agents.
- Bring to a simmer over medium-high heat, and then turn down heat to keep at a low simmer. It will take about 10-15 minutes to thicken and reduce.
- When it coats a spoon, it will be thick enough.