

ROYAL PROJECT PHEASANT RILLETTE WITH FOIE GRAS TERRINE & PEACH ON TOASTED FOCACCIA



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A tropical retreat by the magnificent River of Kings, Shangri-La Hotel Bangkok is as relaxing and unwinding as gliding down the Chao Phraya River. This gorgeous hotel boasts the Salathip Restaurant, where you settle into a traditional Thai teak pavilion and watch graceful Thai dancers perform while enjoying cuisine prepared with fragrant spices. Represented by Reinolf Moessl & Wilai Tangprasertsuk.

- Sub Category Name
Combo
Appetisers
- Recipe Source Name
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Ingredients

ROYAL PROJECT PHEASANT RILLETTE WITH FOIE GRAS TERRINE & PEACH ON TOASTED FOCACCIA

Pheasant Rillettes

- 2 pheasant legs
- 1kg duck fat
- 200g carrots, peeled and diced
- 100g celery, peeled and diced
- 100g onion, peeled and diced
- 2 bay leaves



- 10g thyme
- 5g seeded mustard

Foie Gras Terrine For the Soak

- Foie gras lobe
- 100g sea salt
- 500ml milk
- 300ml water

Marinate for the Foie Gras Lobe

- 20ml Port
- 5ml brandy
- 10ml honey
- 20ml red wine
- 5g salt and pepper

Brioche

- 250g baker's flour
- 30g sugar
- 12g fresh yeast
- 2g salt
- 75g butter
- 100ml milk
- 40g egg yolk

Methods and Directions

ROYAL PROJECT PHEASANT RILLETTE WITH FOIE GRAS TERRINE & PEACH ON TOASTED FOCACCIA

Pheasant Rilette

- In a small pot heat 30ml of the duck fat and sauté the carrots, celery and onions until golden brown.
- Place the pheasant legs in a small stainless steel tray; add the sautéed vegetables, thyme, bay leaves and the remaining duck fat. Note that the legs should be covered in fat.
- Cover the tray with aluminum foil and place in a preheated oven at 130°C for 3 hours. Remove from the oven and take out of the duck fat.
- Remove the meat from the bone and shred finely.
- Strain the duck fat through a fine sieve and allow to cool.
- In a small mixing bowl combine the shredded leg meat and 30ml of the duck fat until it comes



together adding in the seeded mustard and salt and pepper to taste.

- Place 15g of the mixture into a round ring and allow to set.

Foie Gras Terrine For the Soak

- In a small bowl whisk together the salt, milk and water.
- Remove the foie gras from the refrigerator and de-vein placing in the bowl and allowing to soak for one hour. (We do this to remove the excess blood from the foie gras lobe.)

Marinate for the Foie Gras Lobe

- In a small pot place the Port, brandy, honey, red wine, salt and pepper and bring to the boil.
- Once it reaches the boil remove from the heat, pour into a bowl and allow to cool.
- Remove the foie gras from soaking liquid and pat dry with a paper towel. Place the foie gras in the marinating liquid and marinate for one hour at room temperature.
- Place the foie gras lobe on some cling-film and roll tight so you have a nice rounded cylindrical shape. Place in the refrigerator for 24 hours before the next procedure.
- Remove the foie gras from the refrigerator and place in the steamer and steam at 72°C for 22 minutes. Take out of the steamer and refrigerate

Brioche

- Place all the ingredients in a mixing bowl, knead for 5 minutes on a slow setting, then add the butter. Knead for 5 minutes more on the fast setting. Let the dough rest for 20 minutes. Shape the dough and place in a bread mould. Let it double in volume.
- Prepare the oven at 210°C.
- Insert the brioche and turn down the temperature to 175°C.
- Bake for 35 minutes.