

Faux gras

A crisp tartelette filled with faux gras ganache, and topped with pomegranate, and sweet cherries.

Tartelettes

170 g plain flour
60 g water
10 g sugar
3 g salt
20 g olive oil
15 g egg yolk

METHOD. Combine all the ingredients until the mixture is smooth and homogeneous. Allow the dough to rest, then roll it out and cut into desired shaped. Press the dough between two moulds to form tart cases. Chill the moulded dough in the fridge for 30 minutes. Bake until at 180°C for 12 minutes, or until golden and crisp.

Ganache faux gras

500 g faux gras
16 g salt
20 g sugar
30 g madeira
30 g cognac
2 whole eggs
4 egg yolks
160 g butter
500 g double cream
freshly ground black pepper

METHOD. Heat the butter, cream, and pepper to 60°C. Add the remaining ingredients and blend for 30 seconds. Incorporate the butter and cream and blend again for 30 seconds. Steam at 85°C for 30 minutes until set.

Notes



Cherry powder

250 g frozen sweet cherries

Cherry jelly sheet

400 g sour cherry purée
3 g agar

Cherry gel

250 g sour cherry purée
150 g pomegranate
100 g water
100 g Sakura vinegar
75 g soy sauce
150 g hazelnut oil
8 g agar
emulsifier (sosA)

Assemblage

tartelette cases
ganache faux gras
cherry powder
cherry jelly
cherry gel
frozen pomegranate seeds
frozen sweet cherries
scarlet cress

METHOD. Dehydrate the cherries completely, then blend into a fine powder.

METHOD. Bring the cherry purée to the boil with agar. Pour onto a tray and allow to set into a thin sheet.

METHOD. Purée the pomegranate seeds. Bring the purées and water to a boil with agar. Blend, then add the Sakura vinegar and soy sauce. Emulsify with hazelnut oil until smooth.

METHOD. Defrost the pomegranate and cherries. Add some faux gras to the tartelette case. Arrange pomegranate seeds and sweet cherries on top of the gel. Pipe a layer of cherry gel over the fruit. Place a piece of cherry jelly on top. Sprinkle some cherry powder for a vibrant finish. Garnish with scarlet cress to complete the presentation.

Notes
