

# 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.

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## Cherry powder

250 g frozen sweet cherries

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

## Cherry jelly sheet

400 g sour cherry purée  
3 g agar

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

## 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)

**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.

## Assemblage

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

**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

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