



PIERRE GAGNAIRE (WAHR Chef) & CHRIS KAJIOKA (JBF Chef)
PUMPKIN AND FOIE GRAS VELOUTÉ WITH BRIOCHE OF COMTE AND BEET ROOT

INGREDIENTS

CREAMY SOUP OF DUCK FOIE GRAS:

1.2L	Chicken broth
1.2kg	Duck foie gras
0.3L	Amontillado
	Salt / pepper

SEPIA HADDOCK GALETTE:

300g	Sepia (cut into cubes)
90g	Haddock
1g	Paprika

VEGETABLE STOCK:

1.5kg	Finely sliced leeks
0.7kg	Finely sliced radish
0.5 kg	Finely sliced fennel
0.5kg	Finely chopped celery
0.9kg	Finely sliced carrots
10L	Water
0.08kg	Sea salt

SOUR BEETROOT:

750g	Thinly sliced beetroot
150g	Maple syrup
150g	Chicken broth
5g	Star anise
200g	Red Port Wine
200g	Sherry vinegar

JAPANESE PUMPKIN:

500 g	Sugar
250 ml	Rice vinegar
10 g	Yellow curry
10 g	Star anise
10 g	Black pepper

DIRECTIONS

CREAMY SOUP OF DUCK FOIE GRAS:

Cut foie gras into small cubes and add to a pot of boiling water. Stir for ten minutes at 80°C in the thermomix. Strain with a fine sieve and chill.

SEPIA HADDOCK GALETTE:

Cut the cuttlefish into small cubes and mix in Robot-coupe with the haddock, small pieces must remain in the mixture. Season with salt and paprika spice and then fry in a pan.

30g per person. Serve hot.

SLICES OF PUMPKIN:

Take pumpkin slices and close them in a vacuum bag with vegetable stock and cook in the steamer.

VEGETABLE STOCK:

Pour all ingredients into a large pot and bring to the boil. Remove from heat and cover hermetically. When cool, strain the vegetables from the liquid.

SOUR BEETROOT:

Caramelize the maple syrup, deglaze with vinegar and add the beetroot. Boil the port wine and chicken broth, add the star anise, bring to a boil and poach on a small flame.

JAPANESE PUMPKIN:

Boil the water and vinegar for 1 min, add the spices and leave to infuse for 30 mins

Pass the liquid boil again and infuse the pumpkin dice for 10 to 25 min (depends on the size), once cooked, remove from liquid and cool.

Cut the slices in Beaufort.

Red chicory cut into fine julienne.

Some chives and parsley to garnish.