

Mosaic of Goose Liver and Pasta Tubes, Wild Mushroom Duxcelle, Cranberry Syrup and Leek Puree



INGREDIENTS

Leek puree	700 ml	Potato swirl	600 g
Leaf gelatin	6 pcs	Wild mush duxcelle	300 g
Thicken cream	300 ml	Hazelnut oil	25 ml
Carrot strips	600 g	Extra virgin olive oil	15
Whipped butter	200 g	Walnut vinaigrette	20 ml
Truffle juice	10 ml	Truffle slices	10 g
Foie gras	600 g	Leek ribbons	500 g
Pasta tubes	700 g	Cranberry syrup	150 ml

METHOD

- Cook the pasta tubes in salted water, refresh, leave to the side to drain and keep covered.
- Dissolve and melt the gelatine and fold into the leek puree, fold in the cream and correct the seasoning.
- Beat the butter till white, fold in the beaten foie gras, truffle juice and place into a piping bag.
- Line a terrine mould. Fill the pasta tubes with the foie gras and place into a fridge to set.
- Pour a small amount of the leek puree into the terrine mould, line with the pasta tubes. Complete both actions till the terrine mould is full, place into the fridge to set.
- When set remove and line the terrine mould with carrot, slice and arrange onto a plate.
- Fry the potato swirl and season, set to the side to drain and cool.
- Puree the duxcelle with the oils till emulsified, season and place 2 quenelles at the end of the terrine.
- Make a small salad with the leeks, walnut vinaigrette and truffle slices and arrange between the quenelles.
- Nappe the plate with the reduced cranberry juice and serve.