

FOIE GRAS SPRING ROLL



INGREDIENTS

Foie gras	0.6 kg
Bean sprouts	0.2 kg
Carrot peeled	0.2 kg
Chili red	0.1 kg
Mint leaf	0.1 kg
Rau ram	0.1 liter
Vietnamese fish sauce	0.1 liter
Ketjap manis	0.1 liter
Mirin	
Sel de fleur	
Pepper white	
Sugar	

METHOD

- Clean the foie gras, cut in 20 even slices and place each between 2 vacuum bag and flatten it to approx 2mm.
- Boil the fish sauce with some sugar, lime juice and chili to taste and cool down, marinate one side of the foie gras with it.
- Blanch the carrot julienne and bean sprout and marinate with Mirin, Pepper, and salt.
- Dice some of the chili.
- Roll up the goose liver sheets with the carrot sprout mix, some rau ram and mint leaves and chill again.
- Cut in half, place on the carrot sprout mix, drizzle with the fish sauce and salt, garnish with ketjap manis, chopped chili and mint leaf.
- Serve best with warm roasted sesame brioche.
- Garnish with mint leaf.