

CREATIVE WITH FOIE ROYALE AND CHOCOLATE

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CHOCOLATE

INGREDIENTS

- 900g whipped cream
- 100g dextrose powder
- 50g water
- 50g glucose
- 3g agar agar
- 1 sheet gelatine
- 375g arugani chocolate
- 2g salt

METHOD

Cook the whipped cream and pour this around the chocolate.

Cook in a separate pan the dextrose, agar agar, water, salt and glucose for around 3 minutes, then add the gelatine.

Add everything together and make sure it is one smooth mass without pieces of chocolate.

Pour the mass in a bowl and let it settle for two hours.

Cut slices of around 15 centimeters long and 1.5 centimeters in width.

DUCK LIVER MOUSSE

INGREDIENTS

- 300g Foie Royale Duck Liver
- 50g cognac
- 100g whipped cream

METHOD

Blitz the Foie Royale, add the cognac, then the whipped cream, and salt to taste. Pour this into small mats and freeze.

TOASTED SUGAR BREAD

INGREDIENTS

- 1ltr whipped cream
- 500g milk
- 300g egg yolk
- 250g sugar
- 1 medium loaf sugar bread
- salt
- candy sugar
- 1tsp cortina

METHOD

Heat up the whipped cream with the sugar loaf and salt. Sieve the mass and heat it up again, this time with the sugar. Once the mass is cooked, pour it onto the egg yolk.

Add the milk and sieve it once again.

Add a small spoon of Cortina and mix.

Add small quantities of candy sugar.

TONKA BEAN CREME

INGREDIENTS

- 170g unsalted butter
- 75g whipped cream
- 75g milk
- 300g egg
- 175 sugar
- 10g cornstarch
- 2 sheets gelatine

METHOD

Mix all ingredients in a thermo blender to 80 degrees Celsius.

Add the gelatine and sieve everything.

Put in piping bags.

SUGAR BREAD CRUMBLE

INGREDIENTS

- 1 loaf sugar bread
- Powder sugar.

METHOD

Slice the sugar bread in slices and sprinkle powder sugar on top.

Leave to dry overnight, then blend.

BBQ BEETROOT

INGREDIENTS

- 1 beetroot

METHOD

Roast the beetroot until it is almost done.

Dust in charcoal ash, then slice.

CHOCOLATE FOAM

INGREDIENTS

- 200g whipped cream
- 200g milk
- 100g bahibe chocolate
- 1tsp cortina

METHOD

Cook the whipped cream and pour this onto the chocolate, then mix.

Mix the whipped cream and chocolate.

Add milk and cortina, mix and cool down.

CHIOGGIA BEETROOT:

INGREDIENTS

- 1 lemon
- 50g water
- 50g sugar
- 1 chioggia beetroot

METHOD

Add the juice of a half lemon in a small pan, heat then allow to cool.

Slice the beetroot, then mix with the lemon juice and put in a drying bin for a night.

CANDIED KUMQUAT

- 5 pcs kumquat
- 200g sugar
- 200g water
- 1 pcs vanilla
- 1 red peper
- 1 pcs sweet wood
- 1 pcs tonka bean
- 2 bay leaf

METHOD

Heat the water and add the sugar in a pan.

Cut the vanilla in half, cut the tonka bean in half, cut the red pepper in half and the sweet wood. Add this to the pan of water and sugar.

Add bay leaf

Cut the kumquats in half and add to the mixture.

Let it cook for around a day until you have it like you want.

CHOCOLADE CREME

INGREDIENTS

- 250g milk
- 125g egg yolk
- 125g sugar
- 100g bahibe chocolate
- 30g maizena
- 2 sheets gelatine

METHOD

Put everything in the thermo blender apart from the gelatine at 90 degrees Celsius until it is thick.

Add the gelatine.

Sieve the mixture and put it in piping bags

VANILLA SORBET

INGREDIENTS

- 1000g milk
- 500g white wine
- 5000g sugar
- 50g lemon juice

- vanilla
- 5g Xantana
- 1tsp I Cortina

METHOD

Cook the mixture of white wine, sugar, lemon juice and vanilla.

Let the mixture cool down in the fridge.

Once the mixture is cold. Mix it with the milk, xantana and cortina.

Ready to serve

BEET SORBET

INGREDIENTS

- 1500g beetroot juice
- 250g sugar
- 250g water

METHOD

Cook and reduce the beetroot juice by 2/3rds.

Add the sugar and water and mix.

Let it cool down

Mix it with a bit of cortina

Ready to serve

PASSION GEL

INGREDIENTS

- 250g passion coullie
- 250g mango coullie
- 100g sugar
- 22g agar agar

METHOD

Cook all ingredients together for approx. 3 mins.

Pour into a bowl and allow to cool down for 2 hours.

Blende, then heat it up till 50 degrees C until smooth, then add to pipping bag.

Foie Royale

