

FOIE GRAS SOY BEAN



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Yandi Maranto



Nalendra Anindita

A sophisticated blend of Indonesian tradition with a refined contemporary interpretation, the Trans Luxury Hotel Bandung is the epitome of luxury with a class of its own. Represented by Nalendra Anindita & Yandi Maranto.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



Exceptional Berry
Sensation

Ingredients

FOIE GRAS SOY BEAN
Foie Gras Terrine



- 250g foie gras
- 5g salt
- 2g black pepper

For Foie Gras Soy Bean

- 250g foie gras terrine
- 250ml soya milk
- 25g flour, all purpose
- 4 sachets Dilmah Berry Sensation Tea

Methods and Directions

FOIE GRAS SOY BEAN

- To make the terrine, clean the veins off the foie gras and season with salt as well as black pepper. Vacuum the foie gras and let it marinate for a night.
- After that, poach the foie gras at 60°C for 12 minutes. Chill it down.
- In a separate pot, boil the soya milk together with the tea. Once boiled, simmer for 5 minutes and remove from stove. Cover with plastic wrap and let it infuse for 1 hour.
- Bring up the soya infusion to boil again. Add the foie gras gradually.
- Stir well. Cook for 5 minutes.
- Remove from the stove and pour it on a steel tray (use cling film as an outside layer, before pouring the mix).
- Let it set and cut individually.

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