

SMOKED FOIE GRAS BRULE WITH CANDIED ORANGE



0 made it | 0 reviews



Ishafahan Dain



Buddika Samarasekera

A scenic property located in the heart of Sri Lanka's capital, The Waters Edge is a calming oasis that is well known for its captivating culinary treats. Represented by Buddika Samarasekera & Ishafahan Dain.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
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Ingredients

SMOKED FOIE GRAS BRULE WITH CANDIED ORANGE

Foie Gras Brule

- 150g smoked foie gras
- 70ml cream
- 70ml milk
- 1 nos egg yolk
- 1 nos egg
- Salt to taste
- Pepper to taste

Cognac Reduction

- 25ml cognac
- 100ml chicken consommé



- 1 nos star anise
- 25g agar

Candied Orange

- 100g orange fruit segments
- 10g orange zest
- 10g sugar
- 100ml orange juice
- 50g dried apricot

Methods and Directions

SMOKED FOIE GRAS BRULE WITH CANDIED ORANGE

Foie Gras Brule

- Blend all the ingredients and steam in the oven at 100 C for 5 minutes

Cognac Reduction

- Reduce to a glaze effect

Candied Orange

- Cook all the ingredients until the mixture thickens.

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