

## SMOKED FOIE GRAS BRULE WITH CANDIED ORANGE



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Ishafahan Dain



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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  
Real High Tea 2014/15 Volume 1

### 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 glace effect

#### **Candied Orange**

- Cook all the ingredients until the mixture thickens.