



CHICKEN, FOIE GRAS AND BLACK TRUFFLE PITHIVIER



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Kamonwan Juntarasate



Napawan Phourkan



A tropical retreat by the magnificent River of Kings, Shangri-La Hotel Bangkok is as relaxing and unwinding as gliding down the Chao Phraya River. This gorgeous hotel boasts the Salathip Restaurant, where you settle into a traditional Thai teak pavilion and watch graceful Thai dancers perform while enjoying cuisine prepared with fragrant spices. Represented by Reinolf Moessl & Wilai Tangprasertsuk.

- Sub Category Name
Food
Savory

- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



Yata Watte

Ingredients

CHICKEN, FOIE GRAS AND BLACK TRUFFLE PITHIVIER

- 15g chicken breast
- 3g pork belly
- 1g truffle oil
- 1g black truffle paste
- 5g foie gras
- 1 sheet puff pastry
- 1 egg yolk
- 2g crème fraîche

Methods and Directions

CHICKEN, FOIE GRAS AND BLACK TRUFFLE PITHIVIER

- Chop the chicken breast, pork belly and foie gras. Mix with truffle oil, truffle paste and crème fraîche.
- Cut 2 rings of puff pastry of 100mm in diameter. Put the chicken/truffle/foie gras mix on one piece of puff pastry.
- Make the soudure using the egg yolk.
- Cover with the second sheet of puff pastry and make a nice round shape. Cook in an oven at 180 deg. C for 15 minutes.