

## CHICKEN, FOIE GRAS AND BLACK TRUFFLE PITHIVIER



0 made it | 0 reviews



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 fraiche

## 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 fraiche.
- 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.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From [teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 05/08/2025