

## ROYAL PROJECT PHEASANT RILLETTTE WITH FOIE GRAS TERRINE & PEACH ON TOASTED FOCACCIA



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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  
Combo  
Appetisers
- Recipe Source Name  
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### Ingredients

#### ROYAL PROJECT PHEASANT RILLETTTE WITH FOIE GRAS TERRINE & PEACH ON TOASTED FOCACCIA

##### Pheasant Rillette

- 2 pheasant legs
- 1kg duck fat
- 200g carrots, peeled and diced
- 100g celery, peeled and diced
- 100g onion, peeled and diced
- 2 bay leaves

- 10g thyme
- 5g seeded mustard

### Foie Gras Terrine For the Soak

- Foie gras lobe
- 100g sea salt
- 500ml milk
- 300ml water

### Marinate for the Foie Gras Lobe

- 20ml Port
- 5ml brandy
- 10ml honey
- 20ml red wine
- 5g salt and pepper

### Brioche

- 250g baker's flour
- 30g sugar
- 12g fresh yeast
- 2g salt
- 75g butter
- 100ml milk
- 40g egg yolk

## Methods and Directions

### ROYAL PROJECT PHEASANT RILLETTTE WITH FOIE GRAS TERRINE & PEACH ON TOASTED FOCACCIA

#### Pheasant Rillette

- In a small pot heat 30ml of the duck fat and sauté the carrots, celery and onions until golden brown.
- Place the pheasant legs in a small stainless steel tray; add the sautéed vegetables, thyme, bay leaves and the remaining duck fat. Note that the legs should be covered in fat.
- Cover the tray with aluminum foil and place in a preheated oven at 130°C for 3 hours. Remove from the oven and take out of the duck fat.
- Remove the meat from the bone and shred finely.
- Strain the duck fat through a fine sieve and allow to cool.
- In a small mixing bowl combine the shredded leg meat and 30ml of the duck fat until it comes

together adding in the seeded mustard and salt and pepper to taste.

- Place 15g of the mixture into a round ring and allow to set.

### **Foie Gras Terrine For the Soak**

- In a small bowl whisk together the salt, milk and water.
- Remove the foie gras from the refrigerator and de-vein placing in the bowl and allowing to soak for one hour. (We do this to remove the excess blood from the foie gras lobe.)

### **Marinate for the Foie Gras Lobe**

- In a small pot place the Port, brandy, honey, red wine, salt and pepper and bring to the boil.
- Once it reaches the boil remove from the heat, pour into a bowl and allow to cool.
- Remove the foie gras from soaking liquid and pat dry with a paper towel. Place the foie gras in the marinating liquid and marinate for one hour at room temperature.
- Place the foie gras lobe on some cling-film and roll tight so you have a nice rounded cylindrical shape. Place in the refrigerator for 24 hours before the next procedure.
- Remove the foie gras from the refrigerator and place in the steamer and steam at 72°C for 22 minutes. Take out of the steamer and refrigerate

### **Brioche**

- Place all the ingredients in a mixing bowl, knead for 5 minutes on a slow setting, then add the butter. Knead for 5 minutes more on the fast setting. Let the dough rest for 20 minutes. Shape the dough and place in a bread mould. Let it double in volume.
- Prepare the oven at 210°C.
- Insert the brioche and turn down the temperature to 175°C.
- Bake for 35 minutes.