Foie Gras Mousse with Dilmah Italian Almond Tea

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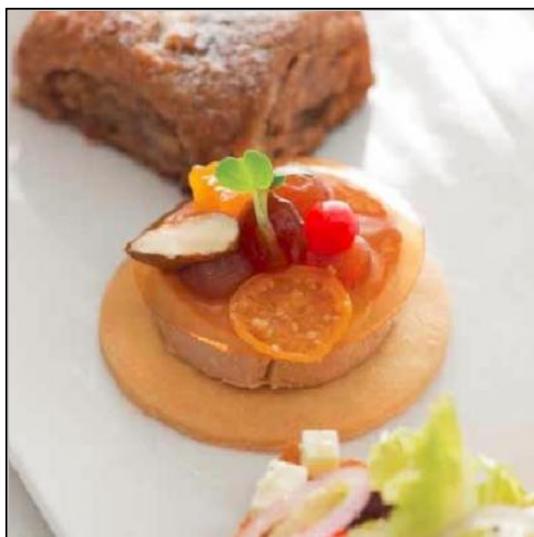
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- Sub Category Name
    Food
    Savory

- Recipe Source Name
    Real High Tea Australia Volume 2

Used Teas

t-Series Italian
Almond Tea

Ingredients

Foie Gras Mousse with Dilmah Italian Almond Tea
Foie gras torchorn

- 500g foie gras
- 4g sugar
- 2g salt
- 8g port wine

Apricot compote

- 100g apricot, diced
- 200g orange juice
- 1 cinnamon stick

Italian Almond gel

- 9 Dilmah Italian Almond tea bags
- 600ml water
- 92g sugar
- 7g agar

Italian Almond jelly

- 9 Dilmah Italian Almond tea bags
- 600ml water
- 92g sugar
- 7g agar

Short paste

- 500g flour
- 325g butter
- 100g water
- 30g salt
- 1 egg yolk

Methods and Directions

Foie Gras Mousse with Dilmah Italian Almond Tea
Foie gras torchorn

- Mix everything together and fully vacuum pack, leave it overnight.
- Put the mixture in room temperature and steam at 64° for 8 minutes, rest the mixture.
- Cut out the mixture and change to a new vacuum bag and fully vacuum.
- Roll into a roulade and freeze.

Apricot compote

- Mix everything in a saucepan and cook till syrupy for about 8 minutes.

Italian Almond gel

- Boil water and add in the almond tea, let infuse for 10 minutes.
- Remove the tea bags, stir in the sugar and agar.
- Warm the mixture for 30 minutes and cool in the chiller.
- Use a thermo mix and blend till gel forms.

Italian Almond jelly

- Boil water and add in the almond tea, let infuse for 10 minutes.
- Remove the tea bags, stir in the sugar and agar.
- Warm the mixture for 30 minutes and pour on to a nonstick tray and let it set in the chiller.
- Use a 3cm cutter and cut out the jelly.

Short paste

- Place everything in a mixer and mix till a dough.
- Chill the dough for 10 minutes.
- Dust the working table with flour and roll the dough to 1mm thick.
- Use a round cutter 3cm diameter and cut out the dough, place on baking tray and bake for 8 minutes.
- Let the cookies cool before use.