

PICKLED CUCUMBER WITH DUCK & FOIE GRAS ON AN APRICOT SANDWICH



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Ishafahan Dain



Buddika Samarasekera

A combination of flavours that scream ecstasy.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

PICKLED CUCUMBER WITH DUCK & FOIE GRAS ON AN APRICOT SANDWICH

- 10 Pickled Cucumber Slices
- Gourmet Bread of your choice

Foie Gras & Duck Terrine

- 825g Duck Meat
- 175g Foie Gras
- 50ml Cognac
- 100ml Port
- 14g Salt
- 6g Pepper, white



- 4g Sugar
- 100g Sautéed Onions
- Whipped Butter

Apricot Chutney

- 100g Apricot
- 20g Sugar
- 2g Orange Zest
- 50ml Orange Juice

Methods and Directions

PICKLED CUCUMBER WITH DUCK & FOIE GRAS ON AN APRICOT SANDWICH Foie Gras & Duck Terrine

- Add water and boil in a pan over medium heat. When it starts to boil, add butter, sugar and salt.
- When the Butter starts melting add the flour and mix well. Take pan off the heat, cool to room temperature and transfer mixture into a mixer.
- Gradually add the eggs one by one and mix well till it forms a smooth paste.
- Pipe to circles, place crunchy paste on top* and bake at 200°C for 30 minutes.

Apricot Chutney

- Cook all the ingredients until the mixture thickens. Let it cool.