

LE CHAPON FIN

TABLE DU BIEN-MANGER
depuis 1895



CHATEAU
CHAUVIN

SAINT ÉMILION GRAND CRU
GRAND CRU CLASSÉ

Bœuf Diplomate

Preparation/Cooking time: 1h30

INGREDIENTS FOR 4 PERSONS

- 400 g beef fillet
- 4 escalopes of duck foie gras (40 g each)
- 4 big potatoes (agria)
- 6 white onions
- 4 spring onions
- 50 g breast of chicken
- 40 g of butter
- 4 slices of soft bread
- 10 cl of grapeseed oil
- 50 g of liquid cream
- Thyme
- Salt, pepper

PREPARATION

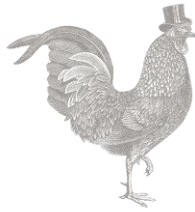
Peel the potatoes, cut them into pieces using a cookie cutter of the size and shape of your choice, 4 cm thick

Put them to cook in a pan with a pat of butter, cover with water, and cook until the water has completely evaporated and lightly browned

Reserve

Mix the chicken breast and the liquid cream until you obtain a very smooth dough

With 2 teaspoons, make quenelles and cook them in boiling salted water for about 4 minutes



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Peel the onions and cut them as finely as possible

Stew them in a saucepan with grapeseed oil and water, until the onions become tender

Cut the spring onions in half, cook them on the flat side with oil and salt over low heat, until they are lightly colored and tender

Cut the beef fillet into 4 slices of equal size (100 g each)

Cut the slices of soft bread with a round cookie cutter the same size as the beef

Salt the foie gras and put it in a hot pan without fat, cook for 2 minutes on each side; once both sides are cooked, set aside

Bake the slices of soft bread for about 1 minute on each side in the same pan

Salt the slices of beef fillet on each side, cook them in a hot pan with a drizzle of grapeseed oil; for rare cooking, cook for about 2 minutes on each side

Put the foie gras and the beef fillet in a baking dish for 2 minutes to finish cooking and heat everything just before serving

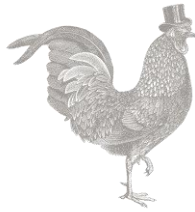
DISH PRESENTATION

Place the soft bread on the plate, then the beef fillet and finish with the slice of foie gras on top

Place the potatoes on the plate, add the stewed onion on top

Place the spring onions on the side

Add the quenelles of chicken and the meat juice between each element



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FOOD AND WINE PAIRING

To serve with this dish, we suggest to open a bottle of Château Chauvin 2016.

With a dense garnet color, this wine is scented with fresh cassis and cherries, enhanced with spicy notes. Delicate floral notes of violet add finesse to the bouquet, nuanced by subtle vanilla fragrances.

On the palate, the 2016 Château Chauvin has a beautiful structure that combines elegance and power. The flavors of black fruits are carried by a rich and silky tannic structure, for a long and intense finish.

Serving temperature: Between 18 and 20 ° C

Serving tips: Decant one hour before serving, or double decant right before

Pairing: A beautiful aromatic intensity in the wine as in the dish, creating a synergy of matter and texture.

