

LE CHAPON FIN

TABLE DU BIEN-MANGER
depuis 1895



CHATEAU
CHAUVIN

SAINT ÉMILION GRAND CRU
GRAND CRU CLASSÉ

Duck pie with foie gras

Preparation/Cooking time: **1h30**

INGREDIENTS FOR 4 PEOPLE

- 1 chopped duck fillet
- 2 duck fillet
- 2 escalopes of duck foie gras
- 150 gr lean ground pork
- 150 gr lean ground veal
- 50 gr poultry liver
- 2 puff pastry rolls
- 2 pears
- 4 sand carrots
- 1 pomegranate
- ¼ bunch of parsley
- 1 spoon of flower honey
- 100 gr flour
- 1 Egg yolk
- 1 sprig of thyme
- Salt, pepper

PREPARATION

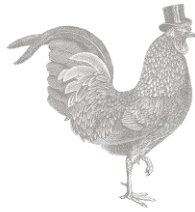
Beforehand, ask your butcher to chop the lean pork, lean veal and a fillet of duck with a fine grinder

Season and fry the foie gras without fat, 1minute30 on each side and set aside

In the same pan, cook the vegetables in the fat of the foie gras for 5 minutes, starting first with the sand carrot wedges, then the pear quarters, and finally the pomegranate seeds

Add a teaspoon of honey and cook for 1 to 2 minutes

Mix the minced meat with chopped parsley, salt and pepper



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Cut the duck fillets into slices 2 cm thick

Duck pie :

In a small round ramekin or in the hollow of a ladle, place a cling film, put a layer of stuffing, a piece of duck fillet, ½ seared foie gras escalope, another layer of duck fillet and finish with a layer of stuffing. Roll the film well to make a nice ball. Place the balls in the fridge for 20 minutes to firm up the meat.

Take the balls out of the refrigerator and cover them with flour

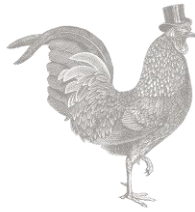
Place a ball on a puff pastry, cover it with another dough and weld the doughs together

Brush the egg yolk over the duck pie and streak the dough with a knife

Make a chimney: a perforation on the top of the pie so that the steam can escape

Bake at 180 degrees for 20 minutes

Prepare the presentation of the plates



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FOOD AND WINE PAIRING

To accompany this dish, we advise you to open a bottle of Château Chauvin 2010.

Château Chauvin 2010 is a vintage of anthology in Bordeaux, opulent, on red fruits, candied, spices, delicate notes of undergrowth, a tannic structure all in harmony with acidity.

Serving temperature: Between 18 and 20 ° C

Serving tips: Double decant or decant one hour before serving

