

Chestnut Cake, Cherry, Foie Gras

INGREDIENTS

Foie Gras Mousse

- 400 grams cured foie gras, cleaned
- Rock salt
- 205 grams heavy cream

Cherry Glaze

- Yield: 1 pint
- 150 grams **ANDROS Professional cherry fruit fillings**
- 300 grams red verjus
- 20 grams glucose syrup
- 6.5 grams kappa carrageenan

Chestnut Purée

- Yield: 1 quart
- 285 grams roasted chestnuts
- 90 grams chestnut cream
- 75 grams trimoline
- 35 grams dried bananas
- 2 grams kosher salt

Chestnut Cake

- Yield: 1 half sheet tray
- 170 grams brown butter
- 220 grams egg whites
- 90 grams hazelnut meal
- 75 grams gluten-free flour
- 3 grams baking powder
- 3 grams kosher salt

To Assemble and Serve

- Yield: 1 serving
- Edible flowers

INSTRUCTIONS

For the Foie Gras Mousse



ANDROS PROFESSIONAL GUEST CHEF

A CREATION OF

PASTRY CHEF JOSH GAULIN OF CYRUS



The Andros Professional Cherry Fruit Fillings has a number of practical applications in both savory and pastry kitchens. It can be used as a glaze for any mousse or cake, as a jelly to dice or punch, as a fluid gel to pipe or spread, or a crispy tuile to add whimsy and texture to any dish. In this particular application, the cherry filling has a beautiful, sweet flavor that works well with the acidity of the verjus and the richness of the foie gras.

1. Wrap foie gras in cheesecloth and shape into 3-inch-thick logs. Transfer to a nonreactive container and cover with enough rock salt to submerge. Refrigerate 48 hours. In a saucepan over medium-high heat, add cured foie gras and cream. Cook until foie gras has completely dissolved. Transfer mixture into desired molds and freeze.

For the Cherry Glaze

1. In a blender, purée Andros Professional cherry fruit fillings until smooth. Pass through a fine sieve. Set aside. In a saucepan, combine verjus and kappa carrageenan. Whisk until thickener is fully dissolved. Whisk in glucose syrup and puréed Andros cherry filling. Place pan over medium-high heat and bring mixture to a simmer, or until mixture reaches 185°F, whisking constantly. Remove from heat and let cool to 120°F. Remove frozen Foie Gras Mousse logs from molds. Using a toothpick, skewer and dip Foie Gras Mousse in the Cherry Glaze until desired thickness is achieved. Refrigerate 3 hours. Let remaining glaze cool over an ice bath until firm.

For the Cherry Gel

1. Transfer reserved Cherry Glaze to a blender and blend until smooth. Pass through a fine sieve. Transfer half of the mixture to a squeeze bottle and refrigerate. Set remaining half aside.

For the Cherry Tuile

1. Heat dehydrator to 125°F. Spread remaining half of the blended Cherry Gel mixture onto a silicone-lined sheet tray. Spread into an even layer. Dehydrate overnight. Break into desired shapes and reserve.

For the Chestnut Purée

1. Heat oven to 325°F. Place chestnuts on a parchment-lined sheet tray and roast 30 minutes, or until desired color is achieved. Let cool. In a saucepan over medium-high heat, bring 500 grams water to a boil. Transfer boiling water and reserved roasted chestnuts to a blender. Purée until smooth. Add remaining ingredients and purée until smooth. Pass through fine chinois. Transfer to an airtight container and refrigerate.

For the Chestnut Cake

1. Heat oven to 325°F. In a saucepan over medium heat, melt brown butter. Let cool. In the bowl of a

FEATURED INGREDIENT



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stand mixer fitted with a whisk attachment, add egg whites, hazelnut meal, flour, baking powder, salt, and 180 grams Chestnut Purée. Whisk until combined. With the machine running on low speed, slowly stream in the melted butter until batter is fully emulsified. Transfer to a silicone-lined half sheet tray. Bake 25 minutes. Let cool, then cut into desired shape.

To Assemble and Serve

1. Place Cherry Gel in small dome molds and freeze. Once frozen, place 1 glazed Foie Gras Mousse on top of 1 frozen Cherry Gel dome half before sealing. Freeze until fully set. Place 1 piece Chestnut Cake in the bottom of a small serving plate. Top with frozen Cherry Gel-Foie Gras Mousse sphere. Dot plate with additional Cherry Gel and Chestnut Purée. Garnish with the Cherry Tuile and edible flowers.