

FOIE GRAS MOUSSE W/ KOMBUCHA



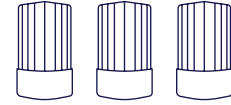
SERVINGS
10



METHOD
BLEND



TIME
20 DAYS 40 MINS



DIFFICULTY
HARD

To create this recipe, Executive Chef Tony Tong combined two local ingredients that can be often said to represent parts of Chinese culture: white tea and pine leaf. By using molecular gastronomy, Tony fully integrated the ingredients with Chinese characteristics and DoubleTree Cookies to express the recipe's combination of Chinese and western cultures.

INGREDIENTS

PINE LEAF KOMBUCHA

WHITE TEA	1 TSP
SUGAR	½ C
WATER	4¼ C
SCOBY (SYMBIOTIC CULTURE OF BACTERIA & YEAST)	200 G
PINE LEAF	1 TBSP

FOIE GRAS MOUSSE

DOUBLETREE COOKIE (CRUMBLed)	⅓
GOOSE LIVER	1¼ C
EGG	1
RED WINE	2 TSP
BRANDY	1 TSP
SALT	½ TSP
SHALLOT (CHOPPED)	2 TBSP
THYME	2½ TSP
BUTTER	1½ C

KOMBUCHA GLASS PAPER

KOMBUCHA	⅓ C
WHITE WINE	4 TSP
ELASTIC	4 G

PROCESS

PINE LEAF KOMBUCHA: Heat sugar in water until boiling, remove from heat and soak in white tea for 10 minutes. Once temperature drops to 68°F, pour it into a glass bottle, add Pine leaf and SCOBY. Cover the glass bottle mouth with gauze, store it at room temperature of 68-86°F for 20 days, and pour 7 Tbsp. into a small glass bottle after natural fermentation is completed.

FOIE GRAS MOUSSE: Remove the foie gras tendons, add eggs and salt; soak for 3 hours. Put dried shallots, red wine, brandy and Thyme in a pan and dry with high heat. Heat butter to 200°F. To combine above three steps, add foie gras mixture, dried shallots mixture and heated butter into blender. Pour into spherical mold and once cooled to 40°F, remove from mold and wrap with DoubleTree Cookie crumbs.

KOMBUCHA GLASS PAPER: Mix the listed ingredients and heat them on the stove to 185°F. Pour onto flat plate and cool to 40°F.

Combine all elements and serve.

