

FOIE GRAS LOLLIPOP AND PASSION FRUIT COFFEE

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MATERIALS

Plastic Film
Needle
Gastro Tray
Oven
String
Foil
Food Processor
Saucepan
Sieve

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

For The Foie Gras Lollipop
250 G Of Deveined Foie Gras
10 G Of Cream
Coarse Salt
Black Pepper

For The Frozen Passion Fruit
And Coffee
40 G Of Passion Fruit Puree
30 G Of Water
9 G Of Sugar
3 G Of Coffee
Sheet Of Gelatine

INSPIRATIONS

LET'S MAKE IT!

- **For the foie gras lollipop**
- Roll the foie gras in plastic film, seasoning with salt and pepper
- Close it tightly securing it
- Be careful not to leave any air in the bag
- Perforate it with a needle
- Put the bag in a gastro tray (GN), and steam it in the oven for 14 minutes at 80 ° C
- Roll it again and close both ends again well with string
- Cool in cold water, dry and wrap in foil
- Put the film bag in a bag and refrigerate
- It is best to keep it for 21 days in the refrigerator before serving so that the foie gras matures
- Cut the foie gras into pieces and add the cream and mix with a food processor for a foie gras "ointment"
- Make round balls of 10gr and stick them on wooden skewers
- Refrigerate
- **For the frozen passion fruit and coffee**
- Put the gelatine leaves in cold water and wait until they soften
- In a saucepan, combine the pureed passion fruit, water and sugar and bring to a boil
- Add the ground coffee, cover with plastic wrap and let infuse for 10 minutes
- Put the mashed passion fruit through a seive and remove excess coffee
- Drain the gelatine leaves
- In a saucepan, add the gelatin to the passion fruit puree and let it melt
- Whisk and put it through the seive
- Cool on ice and cover with film
- Refrigerate for 1 night
- Melt jelly gently without boiling
- Carefully dip the lollipop three or four times in the mixture so that it can completely coat the foie gras
- Keep it cool until the jelly sets

