

Richard's Gratin de Foie Gras

- ☞ 1 medium sized peeled potato per person
- ☞ A ½ cm slice of Foie Gras cuit per person (bloc de foie gras is just fine for this)
- ☞ Low fat cream
- ☞ ½ fat Milk
- ☞ Salt & Freshly Ground Pepper
- ☞ You need no butter for this dish!

Pre heat oven to 200°C.

Line each ramekin with a circle of parchment paper which has a 'tail' attached to it – this will help enormously when it comes to eking it out at the end of the cooking time. Pour a bit of milk & grind some pepper onto the paper once the ramekin is lined.

Using a mandolin, slice your raw potatoes very finely and make one layer at the bottom of the ramekin. Pour on a spot of cream & sprinkle some salt. Another layer of potatoes, some milk and some pepper. Then potatoes cream salt, potatoes cream pepper etc. until you are about half way up your ramekin.

Put on your circle of foie gras cut to about a half centimetre thickness.

Another layer of potatoes, cream, milk, salt and pepper etc until you get to the top. They should not be swimming in liquid, but when you press it, you should come to the cream & milk mixture pretty quickly.

The top layer should be a pretty looking, neatly arranged set of petals of potato slices – this is what will crisp nicely and show when you present it. 5 small petals looks very attractive.

Place all your ramekins on a baking tray (not in a bain-marie) and bake for 30 minutes. Allow to stand for 10 minutes – this will help them seize a bit, making the easier to handle and nicer to eat.

Gently ease each gratin out of the ramekin and onto a plate. Serve with salad and a glass of something nice.

Bon appétit!