

Champagne risotto with shiitake, chives and pan-fried foie gras |

Recipe for 4 servings

Description

A delicious dish, perfect for the christmas holidays.

Ingredients

Risotto

- 200 Gr Onion
- 100 Gr Celery
- 300 Gr Arborio rice
- 200 Ml Champagne
- 1 Liter(s) Chicken stock
- 50 Gr Butter
- 50 Gr Grated parmesan

Slice of foie gras

- 2 Unit(s) Foie gras scallop

Garnish

- 1 Lb Shiitake
- 0.50 Bunch(es) Chives

Last touch

- 4 Sprig(s) Chervil

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Prep

Peel and chisel the onion.

Wash and cut in small dice (brunoise) the celery stalk.

Remove the shiitake stems.

Warm up the chicken stock and keep it on a low simmer.

Finely grate the parmesan.

Chisel the chive.

Champagne risotto

In a hot pan, pour some olive oil and sweat the onion (no color).

Add the rice and stir for a minute. Pour in the champagne and let it evaporate completely.

Add a ladle of stock and stir. When the rice has absorbed the stock, add another ladle and so on. It takes about 20 minutes, just keep stirring with a wooden spoon until the rice is al dente.

Once al dente, off the heat add the cold butter and the grated parmesan.

Taste for seasoning, adjust if necessary and serve.

Foie gras

Season with the foie gras with fleur de sel, slice them in half.

In a hot pan, sear the foie gras on both side, we're looking for a nice golden brown (about 40 seconds on each side), remove from the pan and put it on some kitchen roll.

Before serving, place them for a couple of minutes in a hot oven.

Shiitake

In the same pan you seared the foie gras, sauté the shiitake in the reamaining duck fat. If there's too much fat, remove some before cooking your mushroom.

Once coooked, keep warm and add the chives off the heat just before serving.

Plating and last touch

Pour a generous ladle of risotto in the plate of your choice (it's traditionally in a flat plate not a bowl or shallow plate). Add the shiitake and chive and finish with the slice of foie gras on top.

Finally, crack some fresh ground pepper and a drizzle of duck fat.

Lay a chervil branch.

Bon appétit!