

Creamy mushrooms and hazelnuts risotto, with pan seared foie gras.

Recipe for 4 persons

Description

A traditional way risotto, garnish with fresh mushrooms and roasted hazelnuts, top with a fresh pan seared foie gras.

Ingredients

For the risotto

- 200 Gr Arborio rice
- 1 Unit(s) Onion
- 200 Ml White wine
- 1 Liter(s) Chicken stock
- 50 Gr Parmigiano reggiano
- 100 Ml Cream 35%
- 400 Gr Mushroom
- 4 Unit(s) Foie gras scallop
- 60 Ml Hazelnuts
- Olive oil
- Salt and pepper

For the garnish

- 0.25 Bunch(es) Chives
- 0.25 Bunch(es) Chervil
- 0.25 Bunch(es) Parsley
- 5 Ml Olive oil
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- Salt and pepper

Preparation

- Preparation time **45 mins**

For the preparations

Warm the chicken stock. Peel and dice finely the onions. Wash and mince the mushrooms. Crush the hazelnuts.

For the risotto

In a hot pot with olive oil, sweat the onions and the mushrooms with a pinch of salt. Add the rice and roll it in the olive oil until it gets translucent, deglaze with the white wine and cook it until it's half evaporated. Cover the rice with the stock and cook it on a medium until the rice absorbed the stock and repeat it until the rice get cooked. About 20 minutes cooking. Add the butter, the parmeeggiano and the cream. Season the foie gras slices on both sides. In a dry hot pan, sear the foie gras on both sides, reserve it on a scott towel, and season it with some sea salt. Roast the hazelnuts in the oven to get a nice golden brown coloration.

For the plating

Wash the herbs. Cut the chive in 2 cm pieces. Pick the parsley and the chervil, mix the herbs with olive oil and salt. In a bowl plate, put the risotto, the roasted hazelnuts. Finish with the foie gras and the herbs salad.

Bon appétit!