



Maple Foie Gras

Best Hors D'oeuvre

2015 CATIE Awards - Best Hors D'oeuvre



One of our favorite foods is foie gras. We love it so much we always find a way to include it on our menus. Over the years we've found it to be most popular as an hors d'oeuvre, so we change the flavor and presentation seasonally and offer it all year long.

You never know where inspiration will come from. This year's fall and winter foie gras was inspired by our executive chef's grandmother. It was a rich gingerbread cake served with apples sautéed with brown sugar. To us, this apple dessert is the essence of fall, and we wanted to capture it with one of our hors d'oeuvre.

Wanting it to look crisp and clean, we designed this hors d'oeuvre to have three layers with three very distinct tastes that join together to deliver a complex and harmonious flavor. The base layer is a crisp gingerbread cookie. Next is a layer of foie gras infused with maple syrup. The top layer is spiced apple chutney gelée which we garnish with a red sanding sugar that is reminiscent of the classic bright red coating on a candy apple, a favorite treat at every fall fair.

One of our first challenges with this hors d'oeuvre was to figure out how to mass produce it. The first questions we ask one another when coming up with new menu items is "Can you efficiently make a thousand of those?" If the answer is no, we don't proceed. For this particular hors d'oeuvre we answered this question by making large trays of cookie base and large trays of foie gras mousse topped with the gelée layer. We then punch out the cookie bases and foie gras gelée combo, and assemble in our kitchen as needed. The foie gras and gelée trays are kept in the freezer, and the dough rolled out and kept unbaked in the fridge. To avoid extra work during busy times, the dough can be punched out, baked and stored in airtight containers up to 7 days prior to the event. On the event date, the foie gras and gelée get punched and crowned onto the gingerbread cookie.



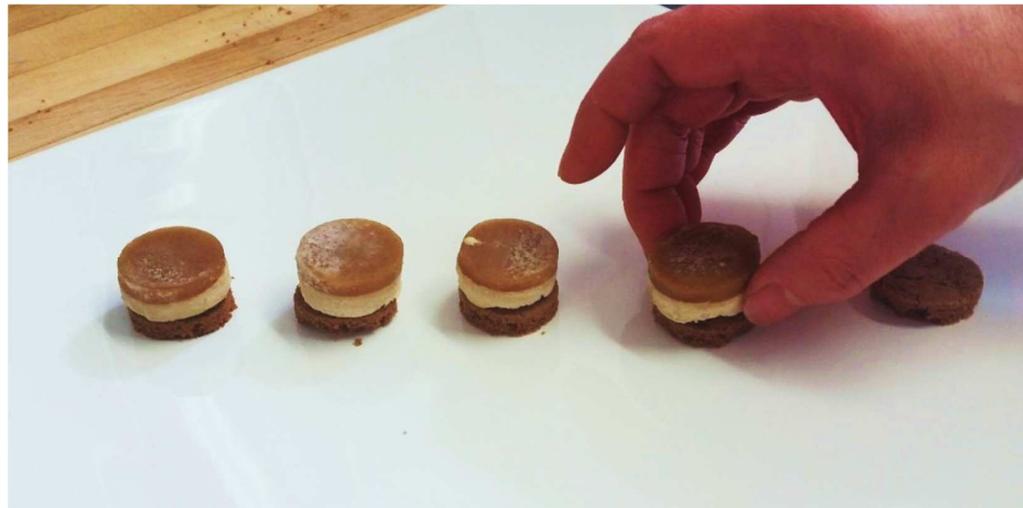
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A challenge we faced when starting mass production of this item was getting even, consistent thickness of foie gras and gelée. We achieved this by finding the optimal weight of both the mousse and apple chutney gelée needed on each tray and carefully weighing out the layers each time.

Temperature was the final trial encountered in perfecting this hors d'oeuvre for catering. When left out too long at room temperature the foie gras became too soft, making it difficult to handle. We overcame this problem by shipping the hors d'oeuvre frozen in cambros. This allows us to garnish and serve the foie gras on platters as needed throughout the event while ensuring consistent texture and ideal serving temperatures.

This version of our foie gras hors d'oeuvre has been very popular and our guests' delighted reactions when trying it tells us that we have succeeded in capturing the essence of fall in one decadent bite! We are sure Grandmother would have approved!



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The Maple Foie Gras:

MAPLE FOIE GRAS			
	Ingredient	Measure	Method
	Foie Gras (cooked)	4 1/3 lb	<ol style="list-style-type: none"> 1. Whip foie gras with the maple syrup. 2. Spread it on a parchment-lined baking sheet. 3. Let set in refrigerator for ten minutes. 4. Spread the apple chutney gelée on the foie gras and set in freezer for 4 hours.
Maple Syrup	½ cup		

The Ginger Crisp:

GINGER CRISP			
	Ingredient	Measure	Method
	Brown sugar	1 2/3 lb	<ol style="list-style-type: none"> 1. Cream butter and sugar 2. Add molasses 3. Add dry ingredients
	Butter	2 1/4 lb	
	salt	1/2 oz	
	Ginger	2/3 oz	
	Cold water	2 3/4 oz	
	Molasses	16 oz	
	Pastry Flour	5lb	
Baking soda	1 oz		

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Apple Chutney Gelée:

APPLE CHUTNEY GELÉE			
	Ingredient	Measure	Method
	Apple chutney	1 recipe	<ol style="list-style-type: none"> 1. Combine the apple chutney with the water and agar, bring to a boil and cook for 5 minutes. 2. Bloom gelatin in cold water and then add to apple mixture. 3. Spread gelée over foie gras and set in freezer for 4 hours
	Agar	10 tsp	
	Gelatin Sheets	80	
Water	6 cups		

Apple Chutney:

APPLE CHUTNEY			
	Ingredient	Measure	Method
	Cider Vinegar	6 1/3 quarts	<ol style="list-style-type: none"> 1. Cut vanilla pods in half and scrape seeds 2. Combine vanilla with the first five ingredients in a non-reactive pot and bring to a boil. Lower the temperature and reduce by half. 3. Peel and chop apples 4. Roughly chop shallots with skin on 5. Sauté apples, shallots and ginger with pepper, then add them to the liquid and purée
	Sugar	12 cups	
	Salt	5 tbsp.	
	Cinnamon sticks	10	
	Cloves	4 tsp	
	Vanilla pods	6	
	Shallots	32	
	Grated ginger	2/3 cup	
Apples	16		
Pepper	4 tsp		