



Lemongrass

PREPARATION

Gatzatua of foie

In a saucepan, add the milk and cream, bringing to medium heat, and then when hot at 70 °C (160 °F), add the foie cut into cubes. Warm another 5 minutes over low heat and mash together with turmeric. Add salt.

Once crushed, strain and with a piston funnel, fill the lemons (30-35 g each depending on the size of the lemon).

Lemon jelly

Put the strained lemon juice, lemongrass, and sugar in a saucepan and reduce to low heat until it reaches 115 °C (240 °F). Strain and let cool to get a jelly texture.

FINISHING AND PRESENTATION

Empty the lemon by making an incision on the top and remove the pulp. Fill with the foie rennet and let cool. Cover the top with lemon jelly. Place 3 wild flowers on top.

INGREDIENTS

For 4 people

Gatzatua of foie

100 g fat-free foie

50 ml whipping cream

50 ml milk

Salt

White alder flowers

12 flowers

Lemon jelly

50 ml lemon juice

20 g sugar

10 g lemon grass