

PARTRIDGE "TOURTIÈRE", WITH FOIE GRAS, CEPES, AND TRUFFLES



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50
min



Difficult

INGREDIENTS

- 1 partridge "SAGRA"
- 2 tbsp port
- 1 tbsp cognac
- 50g foie gras escalopes "Rougié"
- 100g fresh ceps (or dried "LA FUNGHERIA")
- 50g fresh button mushrooms
- 17g Périgord truffles "LOU BERSAC"
- 10g chopped pistachios
- 4 curly kale leaves
- 3 chopped shallots
- Egg yolks and Parsley qb
- 2 pks puff pastries "BIMBO"

Sauce:

- 50ml red wine
- 50ml port
- 1 tbsp cognac
- 300ml veal stock
- Butter

METHOD: Bone the partridge and keep the fillets and thighs to marinate for 12 h in a little cognac, port, truffle juice, salt and pepper • Finely slice the ceps and fry them in oil, before draining • Blanch the curly kale leaves and drain • Chop the button mushrooms and cook in butter with the shallots until their water has evaporated • Add the egg yolk • Mix with the ceps and a little chopped parsley • Fry the foie gras escalopes for 2 min each side and drain off • Take a 15-cm serving ring and spread out a cooked curly kale leaf, the a layer of mushrooms, some truffle slices, the partridge, the foie gras, a second layer of mushrooms and second curly kale leaf • Place in the fridge for an hour •
For the sauce: reduce the wines and cognac until almost dry, add the veal stock and reduce a little • Season and whisk in cold butter until the sauce thickens • Prepare two 20-cm discs of puff pastry • Place in a pie dish, the place the partridge preparation on top • Cover with the second disc • Close by pinching together the two pastry discs • Brush with egg yolk • Bake at 200°C for 10 min then a further 25 min at 170°C • Remove from the oven and leave 10 min before cutting • Serve and add the sauce • Accompany for example with a turnip puree seasoned with cumin and orange • pink Grapefruit Gratin with Amarguinha "Sabayon" and crystallised roses

Tip: "For this rich dish from France's southwest, I suggest the Billecart Salmon Grande Cuvée. A 10-year 'Millésime' from the best pinot and chardonnay vineyards. For its rustic, 'toasty' nose and its lively palate, which allow the autumn flavours in this dish to be expressed"