

MARENNA' s recipe

MARTINI OF WINE, PERCOCHE FRUIT AND FOIE GRAS

Ingredients for four persons:

200 g of duck liver
50 g of Privilegio dei Feudi di san Gregorio or a sweet passito wine
10 g of cognac
2 g of salt
Crushed white pepper
2 percoche (type of peach)
100 g of sugar
10 cl of red wine (Aglianico)
10 cl of water
3 basil leaves
0.5g of xanthana (thickener)

Procedure:

Slash the lobe of the liver fat and leave in cold milk for 2 hours.
Drain, dry and let marinate for two hours with the wines. Season and salt with a little crushed pepper. Wrap in film and close in a vacuum bag.
Steam cook at 68°C for 15 minutes. Plunge immediately in ice.
Prepare a syrup with the sugar, wine and water.
Add the peeled peaches to the syrup, adding the basil leaves and putting everything in a small vacuum bag.
Let steam cook for 15 minutes at 90°C. Cool in ice for 24 hours.
Drain the liquid and bind to cold with 0.5 grams of xanthana. For the presentation utilizing a **Martini glass**:
on the bottom of the glass, put a piece of peach, a basil leaf, a small cube of foie gras with a toothpick with crystal salt and crushed pepper and finally pour the peach syrup in the glass.

NOTES

